THE TRAVEL ISSUE

# FOOD & WINE

## COOK LIKE A WORLD TRAVELER

### 59 BEST RECIPES

FROM ITALY, AMERICA, SPAIN, VIETNAM, GREECE



Tostadas, beans, salsa, cheese and a fried egg become a towering take on Mexican chilaquiles. Try it with a Sauvignon Blanc.
RECIPE P. 70

MAY 2015

**HOW TO GET RESTAURANT STYLE IN YOUR KITCHEN**
p. 92

**WHY WINE VINTAGE MATTERS:** THE 30-SECOND INSTA-PRIMER
p. 118

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## THE TRAVEL ISSUE

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*On the cover: Christina Nguyen's Tostada Chilaquiles (p. 70) from "The New Originals."*
*Photograph by Con Poulos; food styling by Simon Andrews; style editor: Suzie Myers*

CLOCKWISE FROM TOP LEFT: CON POULOS; KATIE QUINN DAVIES; CON POULOS; GUSTAV WIKING; ANDREW PURCELL; KEN SCICLUNA/JAI/CORBIS




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*A fun version of a quesadilla*

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*Supereasy and quick homemade thin crust*

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*The best way to upgrade your breakfast*

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## Staff-Favorite Pairing



WEST AFRICAN CHICKEN KEBABS

*with*

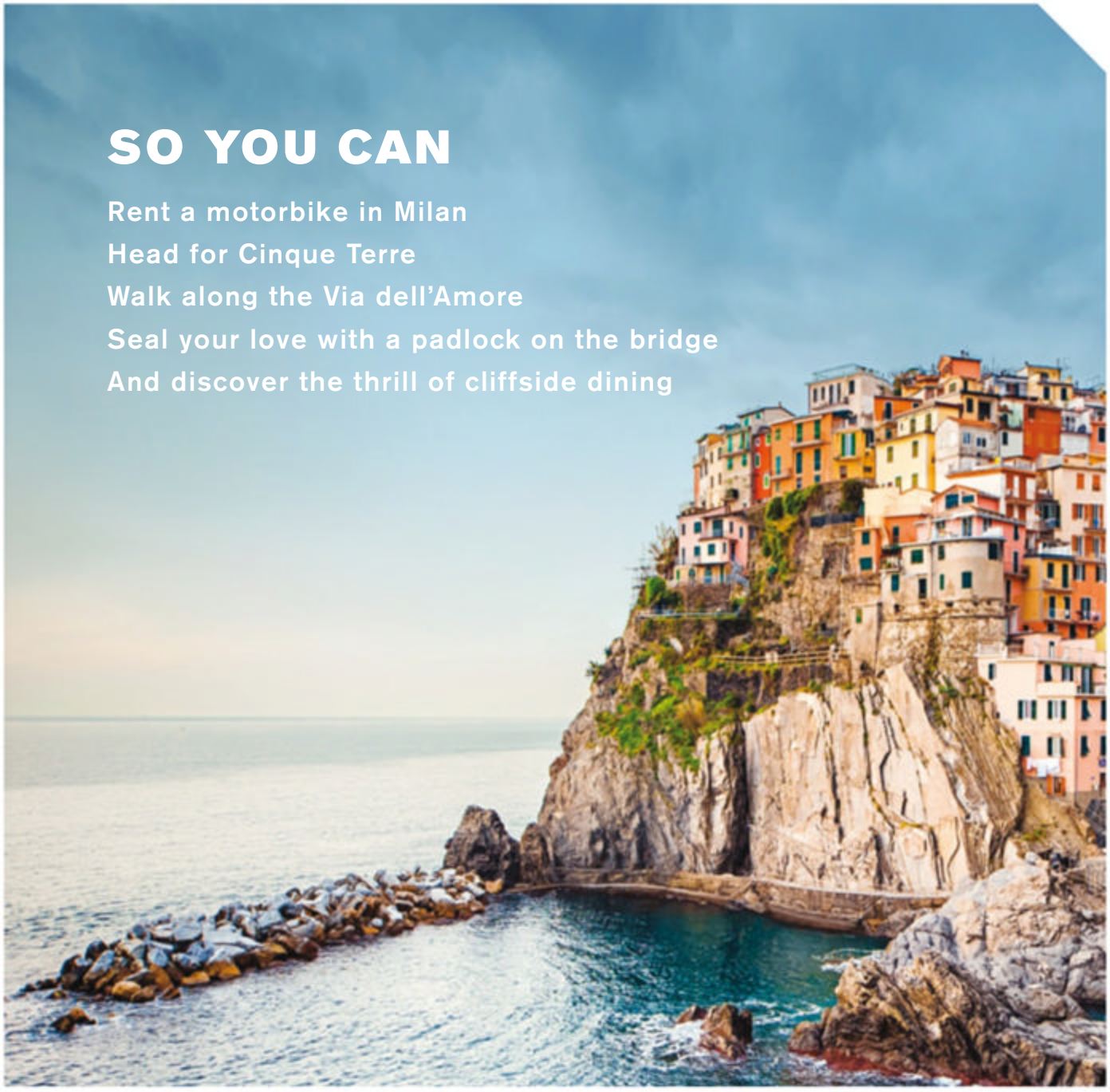
**A full-bodied, aromatic white wine from Alsace: 2013 Hugel Gentil (p. 123).**


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**Where would you make a pilgrimage for a meal?**

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*Christchurch, New Zealand, for chef Giulio Sturla's tasting menu at Roots. He changes it every day.*

*Montreal, for Joe Beef's outrageous Paris-Brest: a sandwich of foie gras, ham, truffles and mustard sauce. I had it for my birthday last year and still dream about it.*

*Phoenix. I would most certainly fly there to have one of Chris Bianco's pistachio-topped Pizza Rosas at Pizzeria Bianco.*

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*Mombasa, Kenya, to eat fresh grilled fish with tamarind, coconut and chiles at one of the fish markets.*

*Oslo, for crazy-creative Norwegian food at Maaemo. Plus, my great-grandparents emigrated from there.*

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*Glasgow. I've been following the morning deliveries from Bakery47 on Instagram and have been craving their vanilla custard buns, rye honey soda bread and custard-filled cake.*

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*Havana, just to have a mojito on the patio of Hotel Nacional (not a meal...but there's plant life involved).*

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*Basque Country, Spain, for a meal at Arzak, Mugaritz or Etxebarri. There's a reason why the region holds so many Michelin stars!*

*Chiang Mai, Thailand. I'd hightail it to Lamduan right off the superhighway for the best khao soi in the world.*

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*Chengdu, China. I would head immediately to Yu Bo's Family Kitchen and snack away to my heart's content. His 16 vegetable pickles that start every meal are a mosaic of edible art.*

*Melbourne, Australia, to see my friends and eat their food at Attica, Coda, Cumulus and MoVida, plus any vegetable cooked by Matt Wilkinson.*

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*Tuscany, Italy, to stay at Castiglion del Bosco and eat at Campo del Drago, surrounded by Montalcino vineyards.*

*Colts Neck, New Jersey. I drive an hour from my home for the Treats by Eileen granola at the farmers' market. The trip burns serious fuel, but it's worth the trek!*

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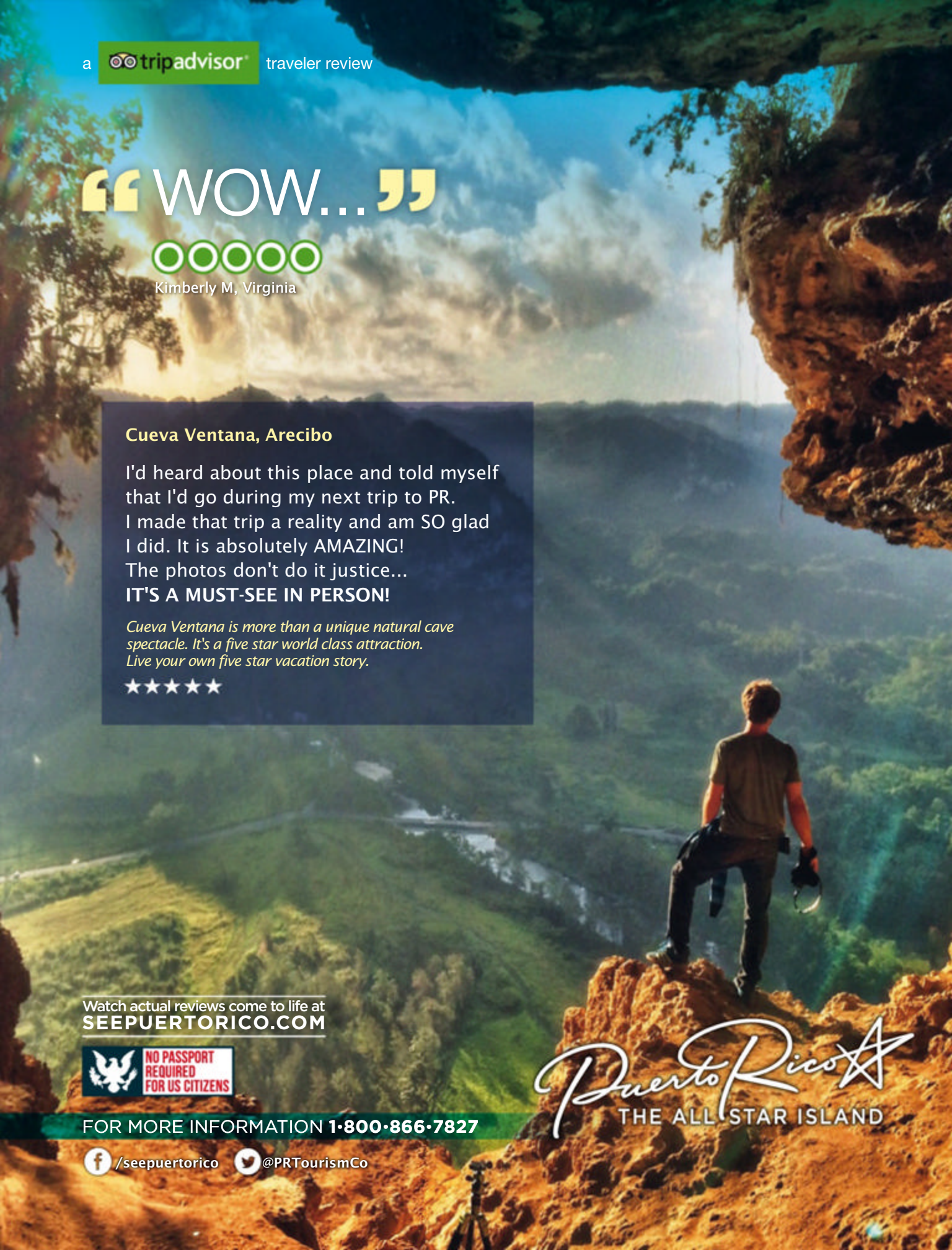


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a tripadvisor traveler review
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## The 2015 Porsche Cayenne

PORSCHE

**FOR MANY OF US,** the world feels like it's getting a lot smaller. All of the nonstop sharing on Instagram, which exposes every intimate detail of our travel lives, makes it seem like everyone is on a constant global search for amazing food. Following some of my favorite food-and-travel bloggers—people like Beth Kirby of Local Milk and Katie Quinn Davies of What Katie Ate—I recognized a new type of adventurer, a global nomad, who is constantly on the move, using social media to document the unusual dishes she eats. In this issue, we bring you some of the most engaging storyteller-travelers and select their best recipes. I'm hoping these dishes transport you as much as they did me.



Dana Cowin

*I'm not sure if I qualify as an American nomad, but I will travel long distances for exceptional meals. And I've gotten around quite a bit recently. Below are a few highlights.*

## Nashville

**THE 404 KITCHEN** This tiny restaurant updates Southern dishes with Italian flavors. Chef Matt Bolus's buttermilk burrata was a perfect nod to a trendy ingredient and ideal with anasazi beans, brussels sprout slaw and cornpone. *404 12th Ave. S.; the404nashville.com.*




**PINEWOOD SOCIAL** A large social club with a bowling alley is not where I was expecting to find amazing fried chicken. But I did! It was my dream crust (very crispy; not too thick, not too thin), with juicy meat. *33 Peabody St.; pinewoodsocial.com.*

**ADELE'S** This is one of rock-star chef Jonathan Waxman's recent forays from New York into another city. I couldn't resist ordering some JW classics, like his twice-cooked russet potatoes dusted with Grana Padano. *1210 McGavock St.; adelesnashville.com.*

## Seattle

**WESTWARD** Chef Zoi Antonitsas's Greek heritage informs much of the menu at this "Wes Anderson does nautical"–styled restaurant. Her wood-baked, luxuriously creamy gigante beans with tomatoes come topped with crunchy breadcrumbs. They're one of the country's greatest values at $9. *2501 N. Northlake Way; westwardseattle.com.*

## Los Angeles

**ALIMENTO** Sitting next to *Top Chef Duels* winner CJ Jacobson didn't convince me that this place is hot; Zach Pollack's spectacular pasta did. My favorite was the tortellini in brodo "al contrario," with the broth inside the pasta. *1710 Silver Lake Blvd.; alimentola.com.*



**PETIT TROIS** America is having a French-food moment. And in L.A., there's no better place to taste the trend than at Petit Trois. Ludo Lefebvre's menu is short and divine, with garlicky escargot drenched in parsley butter. *718 N. Highland Ave.; petittrois.com.*



## Portland, OR

**MULTNOMAH WHISKEY LIBRARY** If a Harvard professor designed a whiskey classroom, this would be it. More than 1,000 bottles line the shelves in a quiet, spacious, high-ceiling, dark-wood-and-exposed-brick space. The smart waiters know everything about the spirits on the 50-page list. This might be my favorite bar in the world. *1124 SW Alder St.; multnomahwhiskeylibrary.com.*

CLOCKWISE FROM TOP: JOHN KERNICK; DINA AVILA; DYLAN + JENI; ANDREW HETHERINGTON

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BANTRY HOUSE, COUNTY CORK




KINSALE, COUNTY CORK

# IRELAND'S
## COASTAL ROADS TO CULINARY ADVENTURE

**CELEBRATED FOR ITS MAGNIFICENT LANDSCAPES,** legendary warm welcomes, and cities and countryside steeped in history, the Emerald Isle is also a paradise for epicures. Two coastal routes for road-tripping through Ireland's foodie country offer awe-inspiring cliffs, vibrant towns and villages with something delicious at every turn.

### WILD ATLANTIC WAY

Spanning from county Donegal in the northwest to Kinsale, Co. Cork in the south, the Wild Atlantic Way is the world's longest defined coastal touring route. Head to Galway to visit St. Nicholas' Collegiate Church Farmer's Market for food stalls offering local produce, cheeses and charcuterie. Fish and shellfish connoisseurs can plan their trip to coincide with Galway's annual Oyster and Seafood Festival in September.

Visit Kinsale to experience the charming city's idyllic harbor lined with music-filled pubs, wine bars, and restaurants like Finn's Table that showcase local ingredients including lobster, scallops, beef and lamb. Every October Kinsale hosts its own Gourmet Festival making it a celebrated foodie destination.

### CAUSEWAY COASTAL ROUTE

Kick off your journey along 120 miles of Northern Ireland's majestic coastline in vibrant Belfast, an emerging culinary capital. With history dating back to 1604, St. George's Market hosts a tremendous variety of produce, fish, crafts and antiques. Grab a bite at foodie hotspots like the seasonally inspired Ox or veggie-centric Beatrice Kennedy.

Up the coast, stop at the Giant's Causeway, a breathtaking series of layered basalt columns—a UNESCO World Heritage Site—which ancient legend claims were carved by a mighty giant. A few miles away, sample Ireland's only triple-distilled single malt whiskey at Old Bushmills Distillery, the world's oldest distillery, operating since 1608. Continue west along this spectacular coastline before ending your journey in historic Derry/Londonderry.



THE GIANT'S CAUSEWAY



BELFAST CITY HALL

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ireland.com

Visit Ireland.com to plan an unforgettable culinary road trip through the Emerald Isle.

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SHOE DESIGNER

# **Jessie Randall** of cult-favorite label Loeffler Randall on her close call with Jamaican law enforcement and her Mexican-food fixation.

**FINDING INSPIRATION IN CAPRI**

I first went to Capri 12 years ago for my honeymoon. I loved the traditional leather sandals made there. This was before I designed shoes; the craftsmanship had a big impact on me.

**RELIVING HER CHILDHOOD AT THE TABLE**

My parents had stackable melamine plates. As an adult I discovered they are from the Heller series by this amazing designer Massimo Vignelli. The company recently reissued them, so I bought a set.

**COLOR COMMITMENT PHOBIA**

I needed an enamel pan to make the filling for chicken potpie. So at the store, I grabbed the first one I could find—a bright yellow Le Creuset. Every time I used it I would cringe at the color. I finally broke down and bought a white one.

**FAVORITE RESTAURANT HANGOUT**

**My husband calls Fonda in Brooklyn my Cheers because I eat there at least once a week. I've never had any Mexican food that I like as much, even in L.A.**

**UNDER-THE-RADAR KITCHEN SUPPLIES**

I love shopping at [Japanese design store] Muji. They hire incredibly talented designers but don't publicize the names. They have the best pans.

**NOT BUYING INTO BROTH**

Bone broth is the new thing! It's supposed to make you feel fantastic. I try not to get caught up in trends, though. Like, I'm skeptical about juice cleanses—they're all packed with sugar.

**HOTEL LOYALTY**

**We go to Round Hill in Jamaica every year. It's very low-key—they have basket-weaving lessons and an incredible vegetable garden.**

**CAUSING TROUBLE IN A JAMAICAN AIRPORT**

Our first time in Jamaica, I filled out the customs forms wrong. My son was having a tantrum, and the police came up to us. I was convinced we were being arrested. I've since learned there's a service you can hire: They put a beer in your hand and make sure you've filled the forms out correctly.

—INTERVIEW BY M. ELIZABETH SHELDON

FROM LEFT: DANA COWIN; EMMA JANE KEPLEY; CON POULOS




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# TRAVELING SPAIN'S WINE TRAIL



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**In celebration of Wines from Spain's 30th anniversary, we share with you a journey through northern Spain's spectacular wine country. Visit these four distinct regions to experience breathtaking scenery, outstanding culinary and cultural offerings, and world-class winemaking rooted in centuries of tradition.**

## BARCELONA

Where better to start your journey than Barcelona, one of the most vibrant and cosmopolitan cities in the world. This gem on Spain's northeast coast boasts iconic architecture like Gaudi's Sagrada Família, gorgeous sand beaches and legendary nightlife. The diverse culinary scene ranges from casual eats to high-end tasting menus, traditional Catalan cuisine to molecular gastronomy, and of course, world-class wines to pair with it all. Barcelona is *the* destination for **Cava**, the delicate sparkling wine crafted in the traditional method used for champagne and produced just an hour outside of the city. You'll find Cava bars, or *xampanyerias*, dotted all over Barcelona. Check out the El Born and Gràcia neighborhoods for eclectic restaurants and bars, and La Barceloneta for Cava and seafood with Mediterranean views.



## RIOJA

Head west to the Rioja region, where the dramatic landscape includes mountain ranges, canyons, rivers, and valleys. With over 500 wineries in Rioja, you can hardly throw a stone without hitting a great spot for sampling luscious reds like **Tempranillo**, **Garnacha**, **Graciano** and **Mazuelo**. Stop at vineyards along the way to the San Millán Yuso and Suso Monasteries (a UNESCO site that dates back to the mid-6$^{th}$ century), or Sierra de Cebollera Nature Reserve and its glorious caves. Journey on to the picturesque medieval village of Briones, where you'll find the Vivanco Museum of Wine Culture, a unique learning center dedicated to the history and techniques of winemaking. Browse original works of art, centuries-old farming tools and "The Garden of Bacchus," a gorgeous display of 220 grapevine varieties from all over the globe.








## CASTILLA Y LEÓN

Keep moving west toward one of Spain's most historic and fascinating regions. The name Castilla *does* after all mean "land of castles." The medieval town of Ávila is surrounded by walls with imposing gates, watchtowers and more than 2,500 turrets, while Sego via's enchanting blue slate turreted fortress represents the majesty of a bygone era. Some of Spain's ancient and most picturesque architecture is rooted in the Duero River Valley, home to many of the country's finest wines like the **Verdejo**-based crisp whites of **Rueda** and the rich and complex **Tempranillos** from **Ribera del Duero**. The region is also celebrated for its culinary magic, from tapas and jamón to roast lamb and suckling pig. The legendary tapas bars of Valladolid provide the perfect setting to enjoy the region's tastiest wines.



## GALICIA

Miles of magnificent, unspoiled Atlantic beaches nestled between pine-covered hills, strong Celtic ties, unparalleled seafood and crisp, refreshing white wines define the northwest corner of Spain. In addition to its numerous *rías* (or estuaries) which cut into the land, creating a lacy framework up and down Galicia's thousand-plus miles of coastline, the region is perhaps best known for its Cathedral in Santiago de Compostela. This final destination of the medieval pilgrimage route through northern Spain, continues to attract countless travelers. When it comes to wine, bright, zesty **Albariño** from **Rías Baixas** reigns supreme. Its complex minerality and invigorating tanginess, make it the perfect pairing for food in Spain's seafood epicenter. Looking out at the wild coastline with a plate of fresh *gambas* and a glass of luscious Albariño makes a glorious end to this unforgettable journey.



*Visit* **www.winesfromspainusa.com** *to learn more about Spain's diverse wine regions.*

*Plan your visit at* **www.spain.info**

Share your travel must-sees in Spain and what Spanish wines you'll be sipping. **#SpanishWine**

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# 10 Objects of Our Obsession

**1. OAK BOARD**
The Wooden Palate's handcrafted board is perfect for my pared-down entertaining style. Built-in sections for dip mean fewer bowls to clean. *$395; thewoodenpalate.com.*
—Alex Vallis

**2. ALUMINUM ROLLER**
This lightweight metal pin stays cool, so the butter in my pie dough doesn't melt as I roll it out. *$40; kmnhome.com.*
—Christine Quinlan

**3. ENGLISH MUFFINS**
Stone & Skillet's yeasty version is like a cross between a Portuguese sweet roll and an English muffin. *$5 for 4; stoneandskillet.com.* —CQ

**4. COOKBOOK CARDS**
These adorable postcards, featuring vintage cookbook covers from around the world, led me to embrace snail mail again. *$25 for 100; barnesandnoble.com.*
—Kate Heddings

**5. HANDMADE JAM**
Miranda Rake's not-too-sweet jam has huge chunks of Oregon berries, great in my daily yogurt and granola. *$13 for 8 oz.; plumtreejam.com.*
—Chelsea Morse

**6. TEA INFUSER**
My rugged alternative to flimsy metal strainers; I use it to brew all my favorite loose teas. *$15; dreamfarm.com.*
—Ben Mims

**7. FLORENCE GUIDE**
*The Cognoscenti's Guide to Florence* by Louise Fili and Lise Apatoff has all the best food stops, plus insidery tips on where to shop for everything from ceramics to hats. *$16; papress.com.*
—Tina Ujlaki

**8. SMOKY ALMONDS**
Barsy's supercrunchy, hickory-smoked almonds are my ideal afternoon snack. *$7.50 for 8 oz.; france44.com.*
—Julia Heffelfinger

**9. PISTACHIO PASTE**
Made with Sicilian nuts grown in volcanic soil, Il Colle Del Gusto paste is an intense flavor experience. It turns vanilla ice cream into instant pistachio gelato. *$21 for 8 oz.; amazon.com.* —TU






**10. ICONIC BERLIN HOTEL**
A former haunt of Sophia Loren, Hotel Zoo is now a modern fashion hangout. Diane von Furstenberg designed the leopard-print carpet.
DOUBLES FROM $136; HOTELZOO.DE.
—M. ELIZABETH SHELDON

1: DEVON JARVIS; 2: KMN HOME; 3: BEAUTIFUL MODULE PRODUCTIONS; 4: CHRISTINA HOLMES; 5: KATIE BURNETT; 6: COURTESY OF DREAMFARM; 10: DESIGN HOTELS/DESIGNHOTELS.COM



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# TREND SPOTTING




ANATOMY OF A DISH

## LITTLE LEMON CAKE

There are 17 components to Trevor Moran's dessert at The Catbird Seat in Nashville. The chef based the recipe on a popular whipped-cream-and-cake-layered dessert he grew up eating in Dublin, but his baroque version incorporates aromatic herbs and goat-yogurt mousse to create an unusual, slightly savory flavor. "It's essentially a composed salad," he says. *1711 Division St.; thecatbirdseatrestaurant.com.*

BY **CHELSEA MORSE**

ANDREA BEHRENDS

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### JW MARRIOTT BODRUM

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### JW MARRIOTT LOS CABOS BEACH RESORT & SPA

Revealing the deep blue of the Sea of Cortés at every turn, the elegant, horizon-hugging structures on this majestic property magnify the beauty and colors of the desert. Discerning guests will flock to The Griffin Club, a boutique hotel within the resort that offers unparalleled luxury and exclusivity. ***Opening Fall 2015***



### JW MARRIOTT VENICE RESORT & SPA

Enjoy the best of both worlds—vibrant city life and private tranquility—at this stunning and unique hotel on Rose Island, a lagoon oasis nestled in the city of Venice boasting breathtaking views of landmarks like St. Mark's Square. ***Opening Spring 2015***



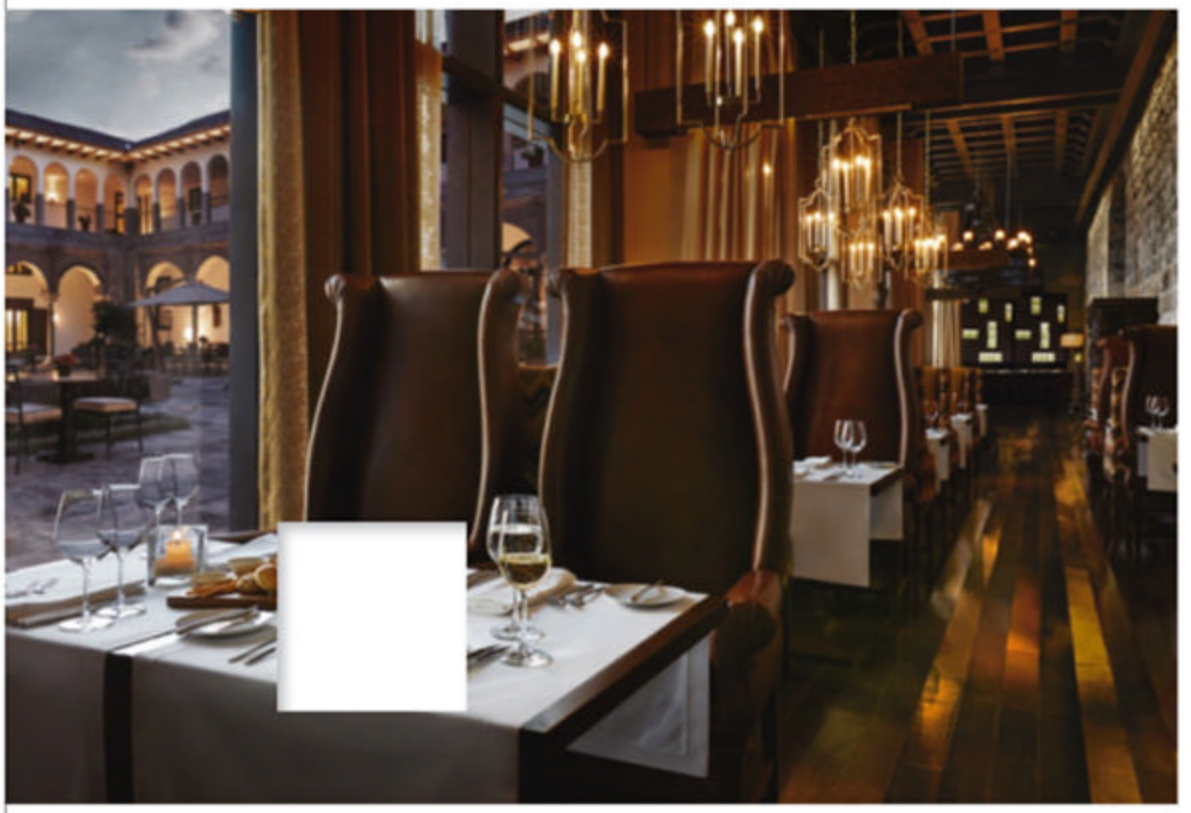
### JW MARRIOTT AUSTIN

This luxe retreat in the center of bustling downtown is the perfect launch pad for exploring the city that's known both as the Live Music Capital of the World and one of the country's hottest foodie destinations. ***Now Open***

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# FAST TRACK

**WHEN *JIRO DREAMS OF SUSHI*** director David Gelb was choosing six chefs to feature in his new Netflix series, *Chef's Table*, he looked for culinary "outliers." Ultimately, he landed on five superstars (including Dan Barber, Magnus Nilsson and Francis Mallmann) plus a little-known chef named Niki Nakayama. One of the only female kaiseki masters in the world, the California native is used to being an anomaly. At her restaurant n/naka, she might follow a fairly traditional unagi (eel) dish (pictured at left) with her signature spaghettini with abalone, truffles and ponzu. Her 13-course tasting menus have won her a cult following of chefs like Michael Voltaggio, but she still struggles with misconceptions about n/naka's cuisine. "A lot of people come in expecting sushi for every course," says Nakayama. "I hope the show helps people understand the work that we do."
*n-naka.com.* –M. ELIZABETH SHELDON

## INSTANT COCKTAIL **SPIKED SODA**

At Washington, DC, whiskey bar Southern Efficiency, mixologist Derek Brown sometimes spikes his house-made sodas. "It's an almost instant cocktail," he says. "Our smoked-hickory cola is perfect with white rye or bourbon, and the apple-pear soda pairs well with bourbon or the gin-aquavit hybrid Ginavit. Not everybody wants to watch a bartender patiently stir a drink for 30 seconds." *whiskeyhome.com.*

# Say "PEEN-chos"

*The Basque bar snacks called pintxos are a fun new US restaurant trend. Here, a pronunciation guide.*

**ACEITUNAS**
*("ah-say-ee-TOO-nas")*
**Olives:** At Huertas in New York City, the mix includes empeltre, manzanilla and arbequina varieties. *huertasnyc.com.*

**BOQUERONES**
*("bo-kayr-ON-ays")*
**Fresh anchovies:** Often lightly pickled, they appear on marmalade-spread toast at Cooks & Soldiers in Atlanta. *cooksandsoldiers.com.*

**LA GILDA**
*("lah HEEL-duh")*
Toothpick-skewered **anchovy, olive and guindilla pepper**: a classic pintxo served at Chicago's Salero. *salerochicago.com.*

**MONTADITOS**
*("mon-ta-DEE-tos")*
**Tiny, snack-size sandwiches:** served open-face with jamón Ibérico at San Francisco's Aatxe. *netimeas.com.*

**MORCILLA**
*("mor-SEE-ya")*
**Spanish pork blood sausage:** also the name of charcuterie wizard Justin Severino's new Pittsburgh restaurant. *morcillapittsburgh.com.*

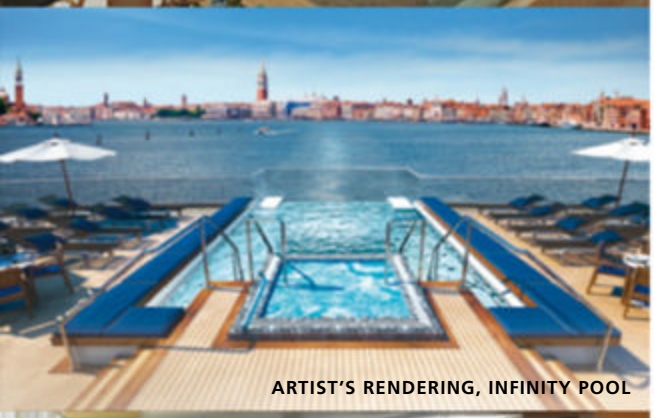
**PULPO**
*("POOL-poh")*
**Octopus:** grilled and laced with tomato-guajillo pepper salsa at Txokos Basque Kitchen in Orlando. *txokoskitchen.com.*



PHOTOGRAPHS: AYA BRACKETT; ILLUSTRATION: BEN WISEMAN



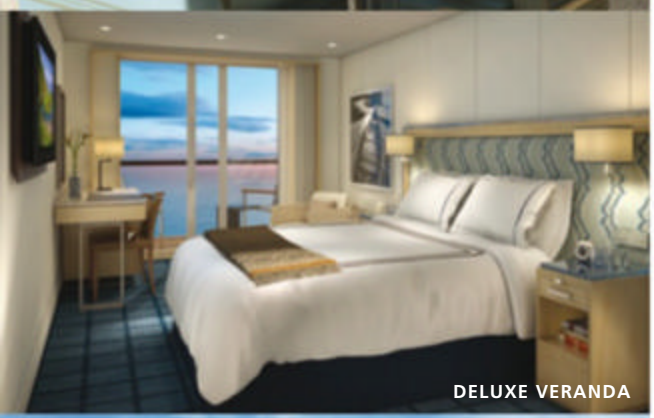
ARTIST'S RENDERING, WINTERGARDEN



ARTIST'S RENDERING, INFINITY POOL



ARTIST'S RENDERING, WORLD CAFÉ



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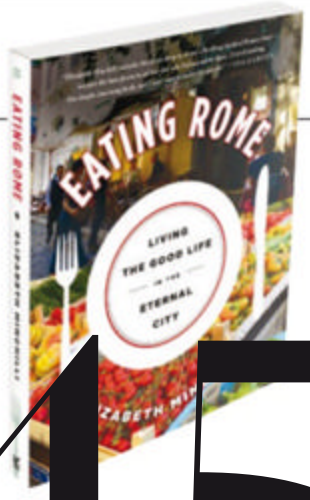
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# ROME PIZZA PRIMER

The sacred tenets of pizza eating, Roman-style, from Elizabeth Minchilli's comprehensive new travel guide, *Eating Rome*.

| DO | DON'T |
|---|---|
| Keep your pizza all to yourself at a pizzeria. Individual pies are not intended for sharing. | Eat with your hands at a sit-down pizzeria. Use your knife and fork. |
| Take a stroll while eating pizza bianca or gelato. | Eat pizza on the steps of a church or fountain. You may be arrested. |
| Eat pizza bianca immediately. "You want it so hot you can barely hold it," explains Minchilli. | Expect pizza bianca to come topped with anything other than olive oil. It is essentially baked pizza dough. |
| Order birra alla spina (beer on tap) like Peroni or Moretti. | Drink wine with pizza (unless you want to stick out). |




**45 minutes**

**MAXIMUM SHELF LIFE OF FRESHLY MADE PIZZA BIANCA**




**POWDERED CAKE**

The classic at General American Donut Company in Indianapolis. *general americandonutco.com.*

**BERRIES & CREAM**

Raspberry-glazed with crumbled raspberries at Vortex in Asheville, NC. *vortexdoughnuts.com.*

**DULCE DE LECHE**

Argentine-inspired flavor at Washington, DC's District Doughnut. *districtdoughnut.com.*

**LEMON PISTACHIO**

Tricked-out old-fashioned at Stan's Donuts in Chicago. *stansdonutschicago.com.*

**CAP N CRUNCH**

Childhood throwback (see also: Fruit Looped) at Houston's Glazed. *eatglazed.com.*



Artisans Gabriel Craig and Amy Weiks.

## MODERN METALSMITHS

**"I grew up in a town outside Detroit, but I'd never worked with my hands until art school. Metalsmithing taught me why we have opposable thumbs."**

GABRIEL CRAIG, SMITH SHOP

***Cheese-knife set; smithshopdetroit.com.***



TOP: COURTESY OF ST. MARTIN'S PRESS; MIDDLE, FROM LEFT: KESSARA DHANA; RYAN PRENGER; WILL HAND; BRIAN CHOJNOWSKI; FRED AGHO; BOTTOM, FROM LEFT: JESSE DAVID GREEN; COURTESY OF SMITH SHOP

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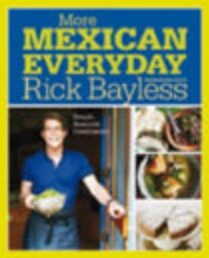
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makers46.com




## MAXIMIZE YOUR MEX

A guide inspired by star chef Rick Bayless's new cookbook.

**9 A.M.**

**STIR A SPOONFUL** of sweet-sour dark chipotle seasoning and a handful of crumbled bacon into your cream cheese to spread on your morning bagel.

**NOON**

**WARM UP** a stack of kitchen towel–wrapped corn tortillas in a vegetable steamer for a simple lunch of garlicky greens-and-beans tacos.

**3 P.M.**

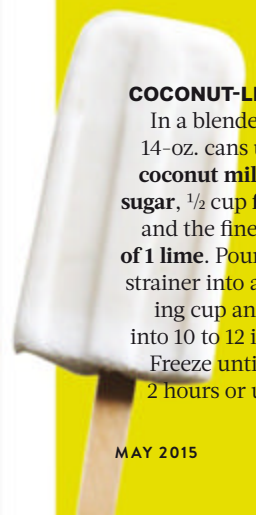
**SWAP YOUR** $12 green juice for a homemade licuado, made with pineapple, lime juice, chopped mint, cilantro or parsley, and greens like alfalfa, kale or spinach.

**6 P.M.**

**LEARN A NEW** vocabulary word: enfrijoladas, an enchilada-style stuffed tortilla finished with a bean sauce. Practice your pronunciation while you prepare Bayless's fava bean version.

**9 P.M.**

**CATCH UP** on your telenovelas while you enjoy a coconut-lime ice pop (extra credit if you call it a paleta) for dessert.



**COCONUT-LIME ICE POPS**

In a blender, puree two 14-oz. cans **unsweetened coconut milk** with ½ cup **sugar**, ½ cup **fresh lime juice** and the finely grated **zest of 1 lime**. Pour through a fine strainer into a large measuring cup and then pour into 10 to 12 ice-pop molds. Freeze until set, at least 2 hours or up to 1 week.




# MILAN EXPO 2015

**World's fairs often celebrate food innovation—the 1904 St. Louis event, for instance, introduced an invention called the ice-cream cone. But the massive Expo Milano 2015 (taking place now through October) is the first to focus exclusively on how we eat. Star chefs, farmers and artists from around the world will gather to explore the theme "Feeding the Planet, Energy for Life." Here are some moments not to miss, both at the Expo pavilions (where a one-day entry costs $36) and all across Milan.** ***expo2015.org.*** –MES

**FANTASTIC FARMS**
Imaginative farms are a theme at the Expo: A 7,200-square-foot vertical garden at the US pavilion grows 42 edible plant varieties.

**THE BRITISH BEEHIVE**
This two-story sphere is lined with lights that flash to replicate the movements of bees, drawing attention to collapsing bee colonies.





**145** COUNTRIES WILL HAVE PAVILIONS AT EXPO MILANO



**94%**
**OF THE WORLD'S POPULATION WILL BE REPRESENTED AT THE EXPO**

**FOOD MEETS FINE ART**
A new exhibit at the Triennale design museum will trace the history of food in art and industrial design, from the 1850s into the future. On display will be works like Claes Oldenburg's *Leaning Fork with Meatball and Spaghetti II* (above).

**AMERICAN FOOD 2.0**
Tom Colicchio, Mario Batali and other chef superstars will speak on panels at the Expo and consult on food trucks serving iconic American dishes like lobster rolls. Chef David Kinch will be among the first to take turns cooking at the James Beard American Restaurant, which will serve Thanksgiving dinner every Thursday.

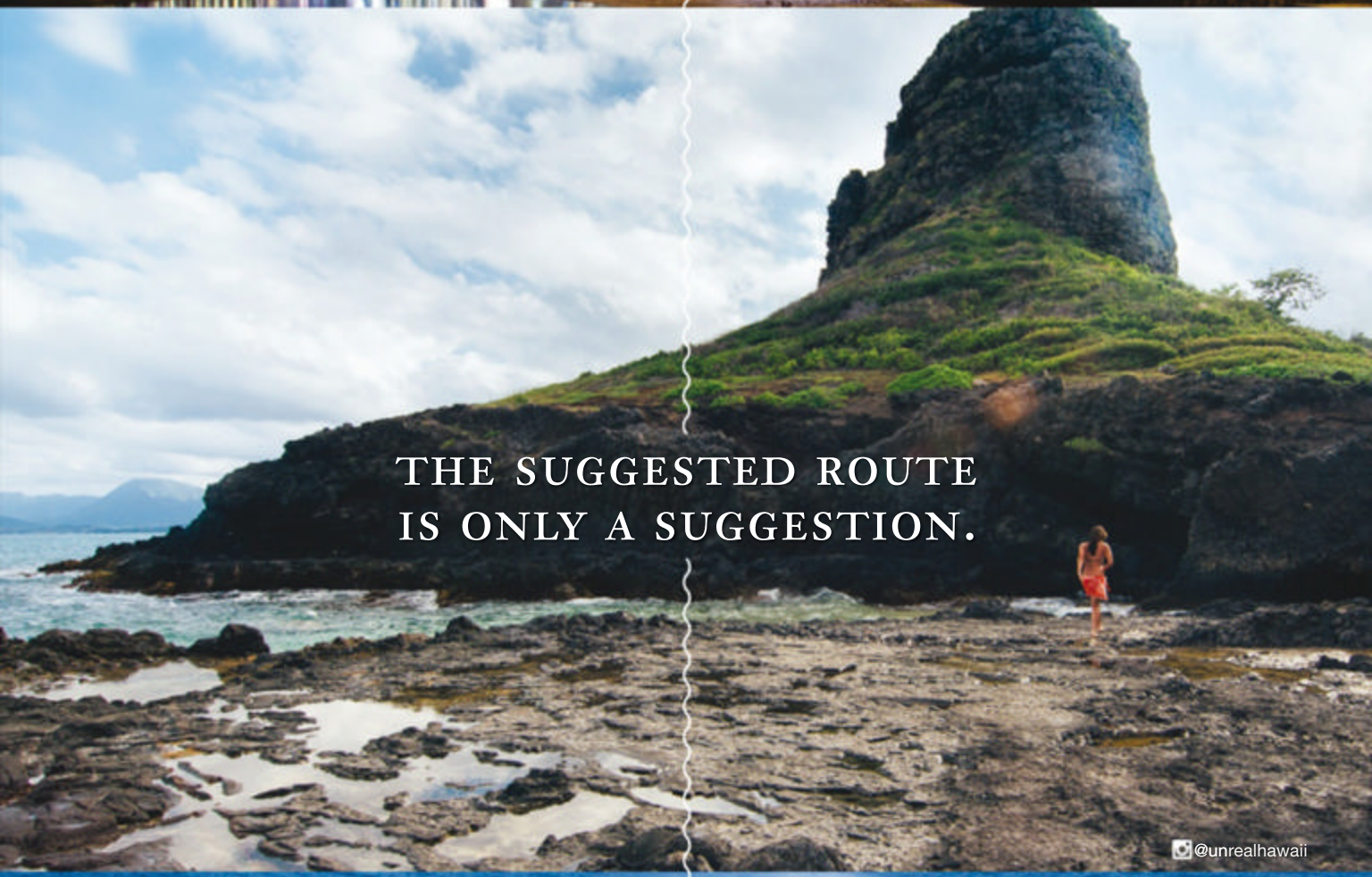


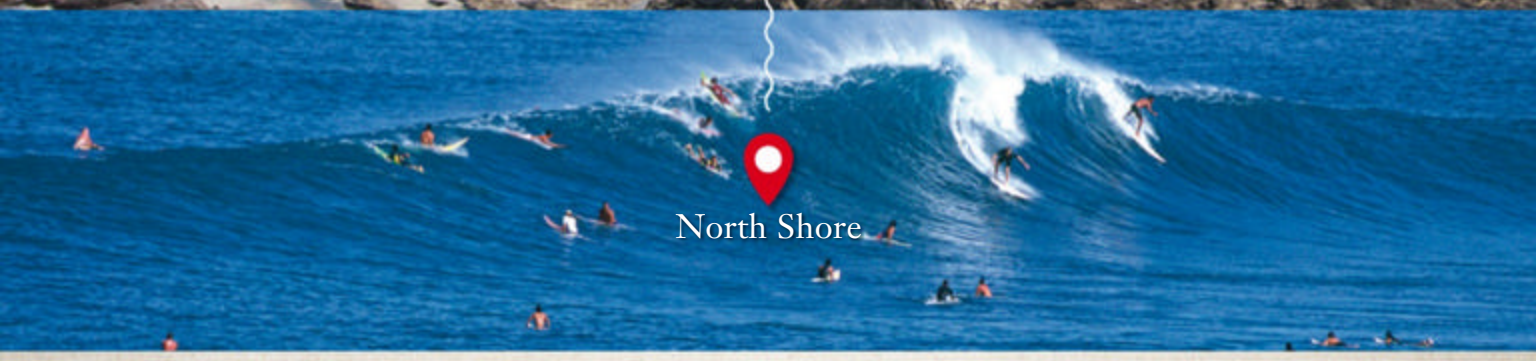
**ALL-STAR SOUP KITCHEN**
Throughout May, visionary Italian chef Massimo Bottura, far left, and his famous chef friends like David Chang, Ferran Adrià, Gastón Acurio and René Redzepi will cook free meals for the needy at Refettorio Ambrosiano. Located on the outskirts of the city, this soup kitchen will use leftover food donated by the Expo pavilions.

CLOCKWISE FROM TOP RIGHT: COURTESY OF THE MILAN EXPO; SCIENCE PHOTO LIBRARY/CORBIS; COURTESY OF THE MILAN EXPO; GETTY IMAGES; GETTY IMAGES FOR GQ; EUROPA PRES VIA GETTY IMAGES; JOSE IGNACIO UNANUE/CORDON PRESS/CORBIS; CINDY ORD/GETTY IMAGES; MARCUS NILSSON/GALLERY STOCK; JESSICA OSORIO (2)


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*The Hawaiian Islands*

To get an authentic taste of Hawai'i, sometimes you need to explore beyond the restaurant guide and "Let Hawai'i Happen." As a collection of islands, Hawai'i's unique interpretation of the farm to table movement can be experienced at a variety of festivals and events happening throughout the State. Once here, you'll get an authentic taste of locally grown and sourced ingredients transformed in the hands of local, culinary masters and world-renowned chefs.

### 34TH ANNUAL KAPALUA WINE & FOOD FESTIVAL

Maui
June 11 – 14, 2015

One of the oldest festivals of its kind in the nation, the Kapalua Wine & Food Festival is a celebration of epicurean excellence. Located at the world-renowned Kapalua Resort, guests enjoy intimate opportunities to mingle with Master Sommeliers, top wine makers and acclaimed chefs. The festivities culminate in a spectacular, closing-night Seafood Festival featuring Hawai'i's freshest catches.

### 5TH ANNUAL HAWAI'I FOOD & WINE FESTIVAL

O'ahu, Maui, Hawai'i Island
August 29 – September 13, 2015

Indulge in the premiere culinary event hosted in the Hawaiian Islands, featuring more than 100 renowned chefs from Hawai'i and around the world. Taste the cuisine of superstar chefs, attend wine tastings and cooking demonstrations, and experience first-hand, the unrivaled flavors of fresh, locally-sourced ingredients from Hawai'i.

### 19TH ANNUAL COCONUT FESTIVAL

Kaua'i
October 3 – 4, 2015

This local event celebrates the coconut with coconut-themed cuisine, crafts and games. This family-friendly festival includes live music, a petting zoo, a children's stage and cooking demonstrations by Kaua'i's best chefs.

### "TASTE OF THE HAWAIIAN RANGE" AND AGRICULTURE FESTIVAL

Hawai'i Island
October 9, 2015

Celebrating its 20th year, this showcase of Hawai'i Island's grass-fed beef industry brings together local ranchers, farmers, restaurateurs and top chefs. Guests can experience mouth-watering dishes made from locally-sourced fruits, vegetables and a variety of grass-fed beef cuts—from tongue to tail.

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Photos by Hawai'i Food & Wine Festival




**SODA SPECIALISTS**
Fred's Meat & Bread displays a colorful selection of obscure sodas, including the citrus-flavored Kickapoo Joy Juice.

# The New Food Tourism

FOOD HALLS HAVE BECOME ENORMOUS TOURIST ATTRACTIONS. HERE'S A LOOK AT THE TREND IN THE U.S. NEXT MONTH: THE EUROPEAN EDITION.

PHOTOGRAPHS BY **ANDREW THOMAS LEE**

**IN NEW YORK CITY,** tourists and locals don't usually line up at the same places. A major exception: Eataly, the Italian-food mecca from Mario Batali that combines multiple markets with seven restaurants, including a birreria that brews its own ale. The 50,000-square-foot space brings in some 6 million people a year. "Eataly was a revelation," says Batali, whose food hall is an offshoot of the flagship in Turin, Italy. "It's as if no one in America thought, Why not have a glass of wine when you shop for dinner?"

Now, the food-hall–as–tourist-attraction phenomenon is spreading across the country. Eataly has expanded to Chicago, and cities like San Antonio and Santa Barbara, California, are launching ambitious markets with stalls from notable chefs and stellar artisans who make cured meats, chocolate and just about everything else.

One place taking the food-hub trend very seriously is Atlanta. It's a big city where things tend to be supersize (it's got one of the world's largest airports and hugest aquariums). Accordingly, its two new food halls, Krog Street Market and Ponce City Market, are enormous. Still, they have more in common than size: Both show off the city's culinary evolution with dining areas that spotlight revered local chefs as well as rising stars, and each has inspired Mexican food stalls as well as artisanal ice cream stands. They also go head-to-head on sandwiches. At Krog Street, Todd Ginsberg of Fred's Meat & Bread packs his Italian grinder with layers of meat and cheese and a dollop of aioli (p. 38). At Ponce City, opening this summer, F&W Best New Chef Anne Quatrano will make fish-shack-style sandwiches like tarragon-flecked lobster rolls (p. 42).

The two Atlanta markets promise to become places where people all over this sprawling city can come together. Batali, for one, isn't surprised that food halls can create community. "The food-hub phenomenon isn't just gastronomical, it's experiential," he says. "Food halls bring so many people under one roof to create an event of food consumption, and there's nothing more joyous than that." –KATE KRADER

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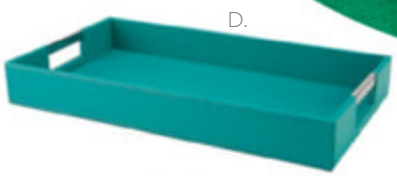
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**A. Linen/Cotton Decorative Pillow (Set of 2)** by Safavieh **B. Soft Modern Tray Table** by Sauder **C. Zoe Hospitality Cabinet** by Bassett Mirror **D. Granada Tray** by IMPULSE! **E. Decorative Box** by Mela Artisans **F. Huggy Mid Century Chair & Ottoman Set** by International Design **G. Table Lamp with Drum Shade** by Dimond Lighting **H. Vitriini 2.3" Lemon Box** by iittala **I. Chatham Purple / Ivory Rug** by Safavieh

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# ATLANTA MARKET MADNESS

BY **M. ELIZABETH SHELDON**




**HISTORY LESSON**

Built in the 1920s for Atlanta Stove Works, this factory recently held Tyler Perry's film studio.

## 1 KROG STREET MARKET

*99 Krog St.; krogstreetmarket.com.*

With only independent shops and food stalls with communal seating, Krog Street has a neighborhood vibe. The emphasis on local businesses and the "old-bones" building attracted chef Eli Kirshtein to the project. "Nothing about it is cookie-cutter," he says.



### ICE CREAM

Cult favorite **Jeni's Splendid Ice Creams** uses high-butterfat milk in supersilky creations like sweet cream with biscuits and jam.

### FRENCH COMFORT FOOD

Inspired by Montreal's low-key brasseries, Eli Kirshtein's **The Luminary** serves classics with Southern touches, like duck confit with Carolina Gold rice.

### BARBECUE

Slow-smoked meat is the focus at **Grand Champion BBQ,** where a pared-down menu of four meats (get the ribs) and four sides offers everything you need.

### SANDWICHES

Chef Todd Ginsberg uses stellar ingredients to upgrade classic sandwiches at **Fred's Meat & Bread.** But he has no problem using American cheese on a cheesesteak.



### Italian Grinders with Garlic Aioli

Total **45 min;** Serves **4**

The serious mix of meats and cheese, crunchy iceberg lettuce and creamy garlic aioli makes Todd Ginsberg's grinder at Fred's Meat & Bread special.

- **2 large egg yolks**
- **1½ Tbsp. fresh lemon juice**
- **2 garlic cloves, minced**
- **⅓ cup vegetable oil**
- **¾ cup extra-virgin olive oil**
- **Salt and pepper**
- **Four 8-inch light hoagie rolls, split lengthwise**
- **¼ cup chopped pickled hot cherry peppers**
- **12 thin slices of mortadella**
- **16 thin slices of Genoa salami**
- **8 thin slices of prosciutto cotto**
- **12 thin slices of provolone cheese**
- **3 tomatoes, thinly sliced**
- **1 tsp. dried oregano**
- **2 cups finely shredded iceberg lettuce**
- **¼ cup red wine vinegar**

**1.** Preheat the oven to 375°. In a bowl, whisk the egg yolks with the lemon juice and garlic. Very gradually whisk in drops of the vegetable oil until starting to thicken, then gradually whisk in the remaining vegetable oil and ½ cup of the olive oil until thick. Season with salt and pepper.

**2.** Bake the closed hoagie rolls for 3 minutes, until warm. Spread the aioli on the cut sides. Top the bottom halves with the peppers, meats and cheese. Bake for 5 minutes, until the cheese melts. Top with the tomatoes and oregano and season with salt and pepper. Pile the lettuce on top, drizzle on the vinegar and remaining ¼ cup of olive oil and serve.

**BEER** Toasty, lightly hoppy English-style brown ale: SweetWater Georgia Brown.

TOP LEFT: BARRY CANTRELL



*Blu restaurant*

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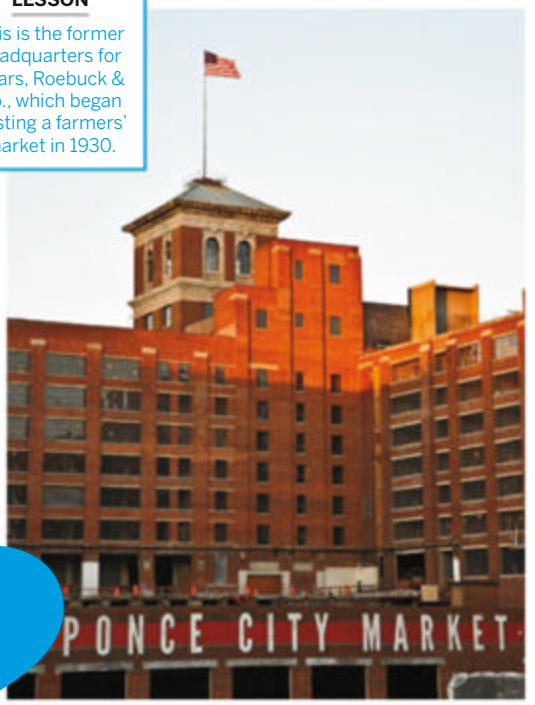
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**HISTORY LESSON**

This is the former headquarters for Sears, Roebuck & Co., which began hosting a farmers' market in 1930.




# 2 PONCE CITY MARKET

*675 Ponce de Leon Ave. NE; poncecitymarket.com.*

In keeping with the theme of the building's original tenant, Sears, Roebuck & Co., Ponce will sell something for everyone when it opens this summer. There are restaurants, shops offering items that range from cookware to antique lighting, and even rotating art installations.

### BURGERS

2009 F&W Best New Chef Linton Hopkins's famous double-patty cheeseburger gets top billing at **H&F Burger,** but the veggie version is a close second.

### SEAFOOD

Embracing the market theme, Anne Quatrano will sell fresh local fish for cooking alongside dishes like a lobster roll with tarragon at **Dub's Fish Camp.**

### TACOS

At the second outpost of Southern-Mexican spot **Minero,** chef Sean Brock will make tacos with local catfish and burritos with hoppin' John.




### INDIAN STREET FOOD

In addition to Americanized Indian street food like a vindaloo steak wrap, **Boti** will stock hard-to-find spices.

**SANDWICH STYLE**

At Dub's, chef Anne Quatrano serves her mayo-dressed lobster roll on toasted brioche (p. 42).



VINDALOO FLANK STEAK

## Vindaloo Flank Steak

Active **25 min;** Total **2 hr 45 min**
Serves **4**

In India, fiery vindaloo is served with chicken, lamb or vegetables. At Boti, chef Meherwan Irani turns it into a paste to marinate steak. The meat is terrific on its own or served with paratha or naan.

- **8 dried guajillo chiles, stemmed and wiped clean**
- **1 tsp. cumin seeds**
- **1 tsp. black peppercorns**
- **¾ cup distilled white vinegar**
- **One 3-inch piece of fresh ginger (2 oz.), peeled and coarsely chopped**
- **6 garlic cloves**
- **1 small cinnamon stick**
- **2 cloves**
- **Kosher salt**
- **One 1½-lb. flank steak**
- **Extra-virgin olive oil, for brushing**
- **Pepper**
- **Warm paratha or naan, yogurt and lime wedges, for serving**

**1.** In a saucepan, toast the chiles, cumin seeds and peppercorns over moderate heat, turning the chiles, until pliable and the cumin is fragrant, about 2 minutes. Add ¼ cup of water and the vinegar, ginger, garlic, cinnamon stick, cloves and 1 teaspoon of salt and bring just to a boil. Let stand off the heat until the chiles are soft, about 30 minutes. Discard the cinnamon stick.

**2.** Transfer the chile mixture to a blender and puree to a smooth paste. In a baking dish, spread the paste all over the steak and refrigerate for at least 1 hour or up to 6 hours. Let stand at room temperature for 45 minutes before grilling.

**3.** Light a grill and brush with oil. Scrape some of the marinade off the steak, then season the meat with salt and pepper. Grill over moderately high heat, turning, until lightly charred and an instant-read thermometer inserted in the thickest part registers 125°, 10 to 12 minutes. Transfer the steak to a carving board and let rest for 5 minutes. Thinly slice against the grain and serve with warm paratha, yogurt and lime wedges.

**WINE** Spicy, berry-rich Spanish red: 2013 Alvaro Palacios Camins del Priorat.

TOP LEFT: COURTESY OF PONCE CITY MARKET




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### Lobster Salad Sandwiches on Brioche

Active **45 min;** Total **1 hr 15 min**
Serves **4**

Chef Anne Quatrano of Dub's Fish Camp is a huge lobster roll fan. Between the two major styles of lobster rolls—served warm with butter or cold mixed with mayonnaise—she advocates for the creamy mayo version. She also butters the rolls generously before toasting.

- **Three 1¼-lb. live lobsters**
- **¼ cup mayonnaise**
- **1 celery rib, finely chopped**
- **1 Tbsp. fresh lemon juice**
- **1 tsp. minced tarragon**
- **Salt and pepper**
- **4 brioche burger buns, split**
- **Softened butter, for brushing**

**1.** Plunge the lobsters head first into a large pot of boiling water and cook until they turn bright red, about 10 minutes. Using tongs, transfer the lobsters to an ice bath to cool completely.

**2.** Twist off the bodies of the lobsters from the tails. Using scissors, cut along the underside of the tail shells and remove the meat. Halve the lobster tails, discarding the dark intestinal veins. Remove the meat from the claws and knuckles. In a bowl, stir the mayonnaise with the celery, lemon juice and tarragon. Cut all of the lobster meat into bite-size pieces and add to the bowl; season with salt and pepper and mix well. Refrigerate until chilled.

**3.** Heat a griddle. Brush the cut sides of the buns with butter and grill until toasted. Fill with the lobster salad and serve.

**WINE** Citrusy, medium-bodied Austrian Grüner Veltliner: 2014 Högl Schön Federspiel.

*continued on p. 150*

# MARKET MOMENTUM

Here, a look at new and soon-to-open markets all across the US. Some celebrate a single cuisine; others offer a round-the-clock multicultural experience with places for breakfast, lunch, dinner and drinks, plus hotels for crashing. –MES

## Cultural Immersion

These markets focus on the foods of a single country.



**LE DISTRICT, NEW YORK CITY**

A chocolate mousse bar and rotisserie chicken await Francophiles at this Gallic market. *ledistrict.com.*



**CHINA LIVE, SAN FRANCISCO**

The legendary Cecilia Chiang consulted on this AvroKO-designed market. *chinalivesf.com.*



**EATALY, CHICAGO**

The Nutella bar introduced at this new outpost of the Italian-market empire serves the spread on everything from crêpes to brioche. *eataly.com.*



### BOURDAIN'S BAZAAR

Anthony Bourdain's fans can travel with him (minus the malaria pills) at Bourdain Market. It's due to open in NYC later this year with dozens of international food stalls.




FROM TOP: NICK SIMONITE; COURTESY OF CNN

## MORNING-TO-NIGHT MARKETS

Here's how to get the most out of two food-and-hotel hubs, Denver's Union Station and San Antonio's Pearl.

| | DENVER | SAN ANTONIO |
|---|---|---|
| 8 A.M. | **COFFEE TASTING**<br>**Mercantile Dining & Provision,** chef Alex Seidel's spot, sells sheep-milk yogurt from his farm, and coffee flights. | **LOCAL ROAST**<br>Visit **Local Coffee,** which recently started roasting its own beans under the label Merit Roasting Co. |
| 1 P.M. | **LIVING HISTORY**<br>Take a tour of the landmark station, built in 1881. The $20 charge includes a drink at **Terminal Bar,** in the former ticket office. | **SALUMI STOP**<br>Head into Pearl to sample **Cured**'s hyper-local charcuterie, like a 90-day cured Texas pork belly. |
| 7 P.M. | **GREAT GRANITAS**<br>Stop by **Stoic & Genuine**'s raw bar, featuring granita flavors (like lychee-sake) created to pair well with fresh oysters. | **BEER REVIVAL**<br>Drink one of **Southerleigh Fine Food & Brewery**'s two dozen craft beers, the first to be produced at Pearl in 14 years. |
| 10 P.M. | **SLEEPER CAR**<br>Spend the night in one of the **Crawford Hotel**'s Art Deco–style Pullman Rooms, designed to resemble luxurious sleeper cars. *unionstationindenver.com.* | **BREWERY BED**<br>Opening this fall, **Hotel Emma** will feature a suite with a grain hopper from 1880, salvaged by interiors firm Roman and Williams. *atpearl.com.* |


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# Making History in Greece

IN CRETE, YOUNG COOKS AND WINEMAKERS ARE FASCINATED BY THE ISLAND'S ANCIENT FLAVORS. WRITER **GISELA WILLIAMS** SEARCHES OUT THE BEST, STARTING WITH AN OTTOMAN ERA–INSPIRED BRUNCH.

PHOTOGRAPHS BY **GUSTAV WIKING**





The port town of Chaniá is an excellent base for exploring Crete and discovering artisans like ceramist Manousos Chalkiadakis, RIGHT.

**TWO YEARS AGO**, when a Hollywood celebrity wanted to take his family and friends to Greece, his team contacted Beyond Spaces, the country's top villa rental company. Maria Nikolakaki, its founder, organized a ridiculously over-the-top trip in the Cyclades, featuring an elaborate treasure hunt based on the epic tale of Odysseus. The group sailed on private yachts; they found themselves in the midst of adventures with sirens and ancient kings (role-playing actors). Meals, like a goat barbecue on an uninhabited island, were reenactments from the *Odyssey*.

Inspired by that assignment, and requests that followed, Nikolakaki recently launched a new travel company, Kudos Life Experiences. When I asked her to send me on a culinary adventure–minus the private yacht–she suggested Crete, one of Greece's southernmost islands, and its biggest. Crete is the birthplace of Greek cuisine, known for everything from outstanding olive oil and lamb to tomatoes and sheep-milk cheese. The island is also home to standout artists, like ceramist Manousos Chalkiadakis, whose work is on display at his beautifully renovated 18th-century stone house near the White Mountains. "You can very easily spend a month on Crete and never get bored," Nikolakaki promised.

She made her point by designing a series of food-related adventures for me, based in or near Chaniá, Crete's central port city. These activities included an Ottoman-period breakfast, under a lovely jasmine tree, and an excursion to the island's most authentic and eccentric taverna, where I foraged for part of my lunch. *kudoslifeexperiences.com.*

*Gisela Williams is the European correspondent for* Food & Wine. *She lives in Berlin with her family.*

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At Metohi Kindelis guesthouse, Danai Kindeli, FAR LEFT, and food historian Mariana Kavroulaki re-create an Ottoman-era meal.

## Day 1: Ancient Brunch

**HUNDREDS OF YEARS AGO,** Crete was ruled by the Venetians. The gorgeously restored 16th-century guesthouse Metohi Kindelis is one of the remaining buildings from that era. Located in the outskirts of Chaniá, the property is surrounded by organic vegetable gardens and orchards of pomegranate and citrus trees. Danai Kindeli, who recently moved back from Madrid to manage the place, stocks the small kitchens in each room with fresh eggs and local cheeses; occasionally she'll leave guests an orange juice–and–olive oil cake (p. 50) that tastes of the sun.

Kindeli recently began working with local food historian Mariana Kavroulaki to organize reenactments of ancient Greek meals and recipes. (Re-creating the culinary past is a growing trend worldwide, inspired in part by star chef Heston Blumenthal, who researches recipes at The British Library and serves them at his restaurant Dinner.) Kavroulaki, who has produced banquets for The Archaeological Museum of Delphi, prepared an Ottoman-inspired brunch for me. On a wooden table under a blooming jasmine tree, she set out bowls of a fresh quince, dried apricot and fig compote, based on a recipe from ancient Persia. Alongside, she served kaikanas, a dish of scrambled eggs with walnuts and goat cheese, and wheat bread from a recipe that goes back to the 16th century. "Crete has been a home for many cultures," said Kavroulaki. "Tasting the island's gastronomic past helps you understand its history." *metohi-kindelis.gr.*



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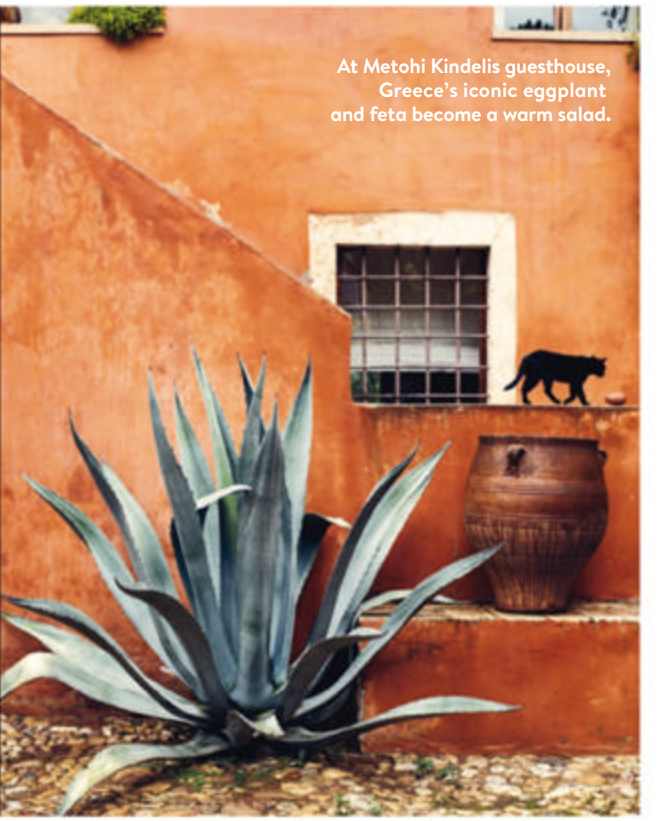
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At Metohi Kindelis guesthouse, Greece's iconic eggplant and feta become a warm salad.

## Fried Eggplant Salad with Feta

Total **45 min;** Serves **4**

This warm salad from local chef Yiannis Tsivourakis, who cooks at Metohi Kindelis guesthouse, is all about the tender fried eggplant. Leaving some of its skin on makes the dish pleasantly chewy.

- **One 1½-lb. eggplant**
- **Vegetable oil, for frying**
- **Salt and pepper**
- **3 Tbsp. red wine vinegar**
- **1 Tbsp. extra-virgin olive oil**
- **1 small garlic clove, minced**
- **4 large scallions, thinly sliced**
- **1 medium green bell pepper, cut into ¼-inch dice**
- **1 medium red bell pepper, cut into ¼-inch dice**
- **2 oz. Greek feta cheese, crumbled**

**1.** Using a vegetable peeler, peel half of the eggplant. Cut the eggplant into ½-inch dice.

**2.** In a large saucepan, heat 1 inch of vegetable oil to 350°. Add half of the eggplant and fry over moderately high heat, stirring, until lightly browned, 5 to 7 minutes. Transfer the eggplant to a paper towel–lined baking sheet to drain; season with salt and pepper. Repeat with the remaining eggplant.

**3.** In a bowl, whisk the vinegar with the olive oil and garlic. Add the eggplant, scallions and bell peppers and toss well. Season with salt and pepper and toss again. Sprinkle the feta on top and serve.

**WINE** Zesty, herb-scented Greek white: 2013 Domaine Skouras Salto Moscofilero.

## Orange–and–Olive Oil Cake

Active **30 min**
Total **1 hr 20 min plus cooling**
Makes **one 10-inch cake**

Danai Kindeli, who manages Metohi Kindelis, makes this tender cake for guests using a family recipe. "In Crete, we often reinvent dishes with olive oil instead of butter," she says. "It's healthier and makes the most of ingredients we have right here."

- **Unsalted butter, for greasing**
- **2 cups self-rising flour, plus more for dusting**
- **4 large eggs**
- **1 cup granulated sugar**
- **2 Tbsp. finely grated orange zest**
- **½ tsp. kosher salt**
- **1 cup fresh orange juice**
- **1 cup extra-virgin olive oil**
- **Confectioners' sugar, for dusting**

**1.** Preheat the oven to 350°. Line the bottom of a 10-inch cake pan with parchment paper. Butter the paper and the side of the pan and dust with flour.

**2.** In a large bowl, using an electric mixer, beat the eggs with the granulated sugar, orange zest and salt. In a medium bowl, combine the orange juice and olive oil. At low speed, gradually beat the orange juice mixture into the egg mixture. Beat in the 2 cups of flour in 3 additions until a smooth batter forms.

**3.** Scrape the batter into the prepared pan and bake for 45 to 50 minutes, until the cake is golden and a toothpick inserted in the center comes out clean. Let the cake cool completely; unmold and discard the paper. Dust with confectioners' sugar and serve.

**MAKE AHEAD** The cake can be stored in an airtight container for 2 days; dust with confectioners' sugar before serving.

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# Day 2: Organic Wines

**SEVERAL HAND-PAINTED PLACARDS** nailed onto crooked old olive trees ("WINE TASTINGS: FOLLOW THE SIGNS!" read one) led me past a small, modern winery to a whitewashed house fronted by a pergola of vines and a large stone terrace dotted with tables. Awaiting me was Alexandra Manousakis, a 30-year-old American whose father had been born in the house. Eight years ago, on a trip to Greece, she became entranced by the place and decided to stay and supervise the vineyards her father planted in the '90s. With the help of Afshin Molavi, an opinionated sommelier who is now her fiancé, Manousakis has turned her father's hobby into one of the most promising small-production organic vineyards in Greece.

The couple sat me down to taste their eight wines, including the cultish, berry-flavored rosé. An excellent small taverna from the next village provided our lunch. The chef-owner, Evelina Makrinaki, served kalitsounia—traditional Cretan spinach pies stuffed with herbs and cheese in rustic, chewy pastry (below). "They're the most delicious on the island," Manousakis told me. As for the wines, "We're experimenting with an old Cretan grape variety called Vidiano," Molavi said. They're planning to release that wine in the next year.

Manousakis and Molavi are also a force in Chaniá's emerging food scene. He owns a small wine bar, called Dagkli, right next to their house; more recently, he launched a third-wave coffeeshop, which transforms into a wine bar at night. Called Bespoke, the place focuses on small-production Greek wines and dishes like roasted beet salad with walnuts, and beef liver with Greek yogurt. Bespoke is always packed, but Molavi saved me a table when I went to check it out the next night. *nostoswines.com.*







Spinach pies—"the most delicious on the island"—are terrific with a cultish rosé from Manousakis Winery.

## Mini Spinach-and-Herb Pies

Active **45 min;** Total **1 hr 45 min;** Makes **12 mini pies**

Almost every cook in Chaniá has a version of these spinach-stuffed pies (some recipes call for onions; some don't). For the ones at Manousakis, chef Evelina Makrinaki adds the winery's brandy to the dough, making it a little fluffy.

DOUGH

- **2 cups all-purpose flour, plus more for dusting**
- **1½ tsp. kosher salt**
- **½ cup water**
- **2 Tbsp. extra-virgin olive oil**

FILLING

- **5 oz. curly spinach, stemmed and finely chopped**
- **¼ lb. Greek feta cheese, finely crumbled**
- **¼ lb. manouri or mild feta cheese, finely crumbled**
- **½ small onion, finely grated**
- **½ cup finely chopped parsley**
- **½ cup finely chopped mint**
- **½ cup finely chopped fennel fronds or dill**
- **2 Tbsp. extra-virgin olive oil**
- **Salt and pepper**
- **1 large egg beaten with 1 tsp. water**
- **Sesame seeds, for sprinkling**

**1. Make the dough** In a bowl, whisk the 2 cups of flour with the salt. Make a well in the center and pour in the water and oil, using a wooden spoon to gradually incorporate them into the flour until a shaggy dough starts to form. Turn the dough out onto a lightly floured work surface and knead until a soft dough forms, about 2 minutes. Wrap the dough in plastic and let rest at room temperature for 30 minutes.

**2. Make the filling** In a bowl, combine all of the ingredients except the egg wash and sesame seeds and mix well.

**3.** Preheat the oven to 450°. On a lightly floured surface, roll out the dough to a 12-by-16-inch rectangle, a scant ¼ inch thick. Cut the dough into twelve 4-inch squares. Spoon 2 tablespoons of the filling into the center of each square; bring up the 4 corners to meet in the center, then pinch together to seal. Arrange the pies on a parchment paper–lined baking sheet. Brush with the egg wash and sprinkle with sesame seeds.

**4.** Bake the pies for about 30 minutes, until lightly browned and the filling is hot. Let cool for at least 5 minutes, then serve warm or at room temperature.

**WINE** Vibrant, orange peel–scented white from Crete: 2012 Alexakis Vidiano.

SPINACH PIES: NICOLE FRANZEN; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS




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## Day 3: Open-Fire Cooking

**INTRODUCING GUESTS** to talented locals is one of the things Kudos does exceptionally well. On my third day in Crete, Nikolakaki connected me with Dimitris Papageorgiou, a gregarious hiking guide. His job was to take me to meet the eccentric, much-buzzed-about chef Stelios Trilyrakis, who cooks in the style of his Cretan ancestors at his restaurant Ntounias.

Papageorgiou drove me along a narrow, winding road, past the occasional wild goat and through a stone gorge covered by pine trees. We rounded a corner, and there it was: Ntounias, a one-story building with a porch taken up by big pots placed over an open fire. Inside, past a dozen small tables, you can glimpse the kitchen, where another stovetop is set over a fire alongside a wood oven.

Trilyrakis is a frenetic but friendly character. Despite the lunch rush, he gave us a tour of the cellar, where he mills three types of flour for bread, pickles vegetables and stores wine made with grapes grown nearby. He pointed us down a path surrounded by olive trees and wildflowers: "My gardens and animals and beehives are down there." As Papageorgiou and I explored, we picked wild horta (a spinach-like green) and wild thyme. On Crete, foraging isn't a trend, it's a way of life.

Back in the restaurant, Trilyrakis laughed when we started looking over a menu. "I have a menu, but no one ever orders off of it," he said. "I make what I like each day with the ingredients I have." That day, he started us with a salad of tomatoes, onions and rusks (crunchy, crisp toasts) crumbled with mizithra, the soft Greek goat cheese (p. 56). We also tried tomatoes stuffed with rice and the spicy horta we'd collected (p. 56). Alongside, Trilyrakis offered apple chutney. "I normally serve the stuffed vegetables with yogurt, but it's not the season to milk," he said. "The shepherds allow their animals to get pregnant now, so we don't make yogurt. Even yogurt has its own season." *ntounias.gr.*



At Ntounias, the eccentric, buzzed-about chef Stelios Trilyrakis uses wild mountain herbs in recipes.



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Trilyrakis (here with his wife, Efi) makes bread salad with crispy toasts.

## Greek Bread Salad with Spinach and Tomatoes

Total **30 min;** Serves **6 to 8**

Ntounias restaurant's version of the classic Greek salad calls for the large, store-bought toasts called rusks. If you can't find them, use extra-large croutons or toasted pieces of sourdough.

- **2 lbs. tomatoes, cut into 1-inch pieces**
- **2 oz. curly spinach, stemmed and sliced**
- **1 cup thinly sliced white onion**
- **¼ cup sliced scallions**
- **6 oz. manouri or mild feta cheese, crumbled**
- **3 oz. rusks, broken into large pieces, or plain large croutons**
- **⅓ cup extra-virgin olive oil**
- **3 Tbsp. fresh lemon juice**
- **Salt and pepper**

In a bowl, combine all of the ingredients and toss thoroughly. Let stand at room temperature until the rusks soften slightly, about 15 minutes. *—Stelios Trilyrakis*

**WINE** Lemony, medium-bodied Greek white: 2013 Argyros Assyrtiko.

## Rice-Stuffed Tomatoes with Currants and Pine Nuts

Active **35 min;** Total **2 hr**
Makes **8 stuffed tomatoes**

At Ntounias, Trilyrakis bakes the extraordinary local tomatoes with a simple rice stuffing that also makes a great filling for bell peppers and zucchini.

- **8 medium tomatoes**
- **Salt and pepper**
- **⅓ cup pine nuts**
- **2 Tbsp. extra-virgin olive oil, plus more for drizzling**
- **1 large onion, finely chopped**
- **½ cup long-grain white rice**
- **1 Tbsp. tomato paste**
- **⅓ cup currants**
- **1 cup parsley, chopped**
- **Plain dry breadcrumbs, for sprinkling**

**1.** Cut the tops off the tomatoes and, using a spoon, scoop the seeds and pulp into a food processor; puree until smooth. Season the insides of the tomatoes with salt and pepper and arrange cut side up in a large ovenproof skillet.

**2.** In another large skillet, toast the pine nuts over moderate heat, shaking the pan, until lightly browned, about 5 minutes. Transfer to a plate.

**3**. In the same skillet, heat the 2 tablespoons of olive oil until shimmering. Add the onion and a generous pinch of salt and cook over moderately high heat, stirring occasionally, until softened, about 5 minutes. Add the rice and cook, stirring, until opaque, about 2 minutes. Stir in the pureed tomato, the tomato paste and ½ cup of water and bring to a boil. Cover and simmer over moderately low heat, stirring occasionally, until the rice is tender, about 15 minutes. Stir in the currants and pine nuts and simmer for 3 minutes. Stir in the parsley; season the rice with salt and pepper.

**4.** Preheat the oven to 350°. Spoon the filling into the tomatoes. Sprinkle a thin layer of breadcrumbs on top and drizzle with olive oil. Bake for about 50 minutes, until tender and the tops are browned. Let stand for at least 5 minutes, then serve warm or at room temperature.

**MAKE AHEAD** The uncooked stuffed tomatoes can be refrigerated overnight. Bring to room temperature before baking.

**WINE** Bright, red-berry-scented Greek rosé: 2013 Gai'a 14-18h.




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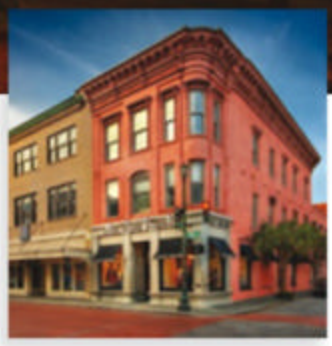
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# The New Originals

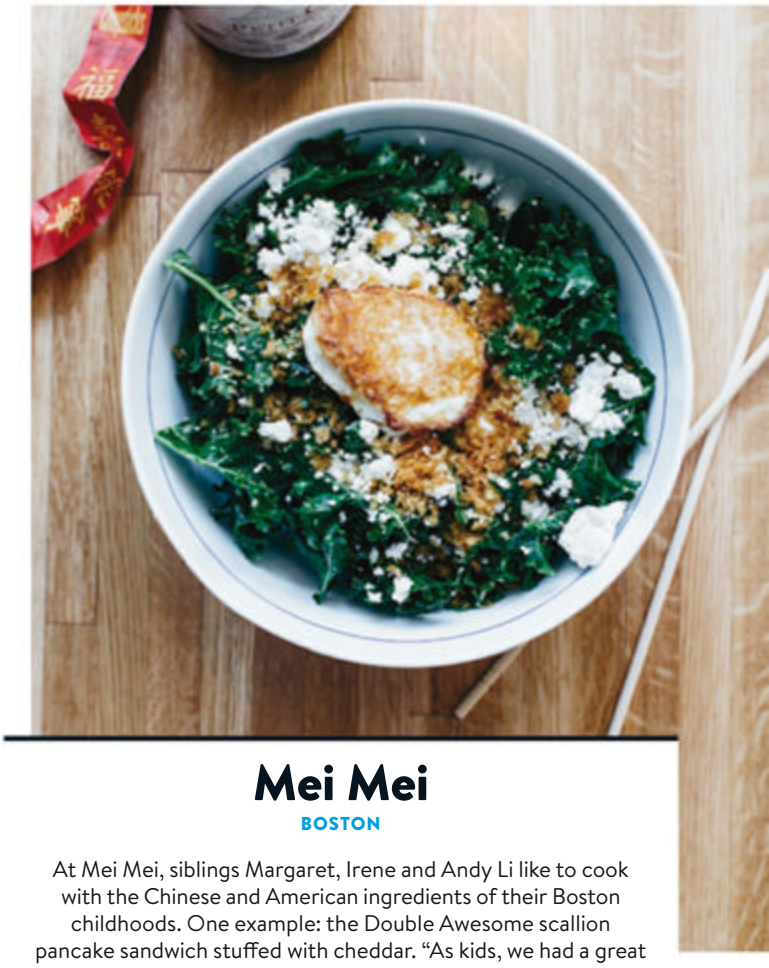
THE SEVEN PHENOMENAL PLACES HERE—FUN, DELICIOUS, GLOBALLY MINDED—ARE AN ANTIDOTE TO RESTAURANT DÉJÀ VU.

BY **KATE KRADER**

**WHEN I GO OUT** to eat, I get a recurring sense of déjà vu. The duck-fat fries at a Detroit gastropub remind me of some I had in Houston—and DC and Miami. A Korean-style pork bun gives me a flashback to a dozen other Korean-style pork buns. And then, occasionally, I find restaurants that make me feel like I've just taken an unexpected and wonderful trip. After walking down an anonymous avenue in southeast Portland, Oregon, I arrived at Kachka and felt like I'd time-traveled to an old-school Moscow drinking club, complete with a striking portrait of Lenin. On the menu are dishes like Herring Under a Fur Coat (layered herring salad)—a Russian classic I'd never seen at a US restaurant. In Oakland, California, Juhu Beach Club is set in a shopping center near a pawn shop. Chef-owner Preeti Mistry's cooking is powered not only by memories of childhood trips to Mumbai but also by local ingredients. "People ask what region of India my food is from, and I tell them, 'Oakland.'"




Mei Mei evokes the owners' Asian-American food memories.



## Mei Mei

**BOSTON**

At Mei Mei, siblings Margaret, Irene and Andy Li like to cook with the Chinese and American ingredients of their Boston childhoods. One example: the Double Awesome scallion pancake sandwich stuffed with cheddar. "As kids, we had a great time making scallion pancakes," says Margaret. "And we ate a lot of grilled cheese." Today, they cook with all kinds of Asian ingredients, including the panko and rice vinegar they add to kale salad. *506 Park Dr.; meimeiboston.com; 857-250-4959.*

### Kale Salad with Garlicky Panko

Total **30 min;** Serves **6**

At Mei Mei, rubbing curly kale with an Asian rice vinegar dressing tenderizes the leaves.

- **½ cup plus 2 Tbsp. extra-virgin olive oil**
- **1 garlic clove, thinly sliced**
- **½ cup panko**
- **Kosher salt and pepper**
- **1 bunch curly kale**
- **¼ cup rice vinegar**
- **3 oz. feta cheese, crumbled**
- **6 fried eggs (optional)**

**1.** In a large nonstick skillet, heat 2 tablespoons of the olive oil. Add the garlic and cook over moderate heat, stirring, until fragrant, 30 seconds. Stir in the panko and cook, stirring, until golden and crisp, 3 minutes. Season with salt and pepper and transfer to a plate to cool.

**2.** Cut the stems from the kale and tear the leaves into pieces. In a bowl, whisk the vinegar with the remaining ½ cup of oil and season with salt and pepper. Add the kale; massage with the dressing using your fingers. Season with salt and pepper and toss. Transfer to a platter, top with the feta, garlic panko and fried eggs, if using, and serve.

MICHAEL PIAZZA (2)



# CHEF'S TABLE

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ALL EPISODES **APRIL 26**

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## Kachka

**PORTLAND, OR**

Chef Bonnie Morales worried that her Russian parents' food would be too weird for her husband, Israel, "but he loved it," she says. Now, she's on a mission to highlight her ancestors' cooking, serving dishes like chicken, potatoes and porcini with garlicky sour cream. "In Russia, there's a whole genre of cooking with sour cream," says Morales. "At Kachka, we use it everywhere. It's our mother sauce." *720 SE Grand Ave.; kachkapdx.com; 503-235-0059.*



### Braised Chicken Thighs with Potatoes, Porcini and Dried Cherries

Active **35 min;** Total **2 hr 45 min**
Serves **4**

- **1 Tbsp. plus 1 tsp. canola oil**
- **11 large garlic cloves, 8 whole and 3 crushed**
- **1 cup sour cream or crème fraîche**
- **½ cup dried porcini mushrooms (½ oz.)**
- **Kosher salt**
- **2 lbs. large chicken thighs**
- **2 medium Yukon Gold potatoes, peeled and sliced ⅛ inch thick**
- **½ cup unsweetened dried sour cherries (about 2 oz.)**
- **Celery leaves, for garnish**

**1.** In a medium saucepan, heat 1 teaspoon of the oil. Add the whole garlic cloves and cook over low heat, stirring, until golden and fragrant, 5 minutes. Add 4 cups of water and bring to a boil. Cover and simmer over low heat until reduced to 2 cups, about 1 hour. Strain the garlic broth into a bowl.

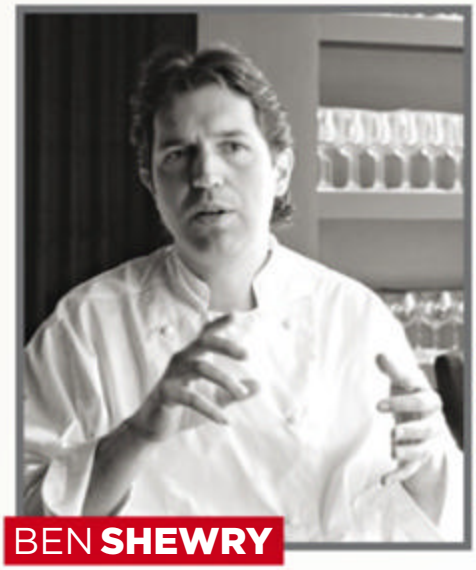
**2.** In another bowl, whisk 1 cup of the garlic broth with the sour cream and porcini and season with salt; reserve the remaining garlic broth for another use.

**3.** Preheat the oven to 350°. In a large cast-iron skillet, heat the remaining 1 tablespoon of oil. Season the chicken with salt and cook over moderate heat until golden all over, about 10 minutes total. Transfer the chicken to a plate. Pour off all but 1 tablespoon of the oil in the skillet. Arrange the potato slices in the pan, overlapping them slightly. Set the chicken skin side down on top of the potatoes. Scatter the cherries and crushed garlic around the chicken and pour the garlic sauce with porcini on top. Roast the chicken for 20 minutes. Reduce the oven temperature to 300° and roast for about 45 minutes longer, until the potatoes are tender and the chicken is cooked through.

**4.** Preheat the broiler and arrange the rack 6 inches from the heat. Turn the chicken skin side up and broil until the skin is golden and crisp, about 8 minutes. Garnish with celery leaves and serve.

**WINE** Earthy, black cherry–inflected Oregon Pinot Noir: 2013 Cloudline.

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. KACHKA: NOLAN CALISH. SAUCEPAN BY SAMBONET.





## BEN **SHEWRY**

**ATTICA RESTAURANT /// MELBOURNE, AUSTRALIA**

Born and raised in the rural, rugged west coast of the North Island, New Zealand, chef Ben Shewry believes that food can be evocative, emotional and thought-provoking, appealing to all of the senses. His methods are both high-tech (he aptly adapts molecular techniques) and primal (he forages ingredients). For inspiration, he often draws from his childhood, including the volcanoes, rivers, ocean and native bush of his youth, as well as his current Australian surroundings, turning out what he calls "emo"—emotion-stirring—dishes of enormous delicacy.





## MAGNUS **NILSSON**

**FÄVIKEN /// JÄRPEN, SWEDEN**

Chef Magnus Nilsson took a roundabout course to the kitchen at Fäviken. After graduating from culinary school and spending four years in top kitchens in Paris, he traded in his chef's knives for a career as a wine writer. He went on to attend oenology school and was recruited to build a wine cellar as a sommelier at Fäviken, in "the middle of nowhere," almost 400 miles north of Stockholm. When the estate failed to hire a chef for its restaurant, Magnus stepped back into the kitchen—and never left. His repertoire is based solely on food gathered hyperlocal to the restaurant. In the dark winter months, Fäviken relies on extensive stores of ingredients that were dried, salted, pickled and bottled after the summer harvest.

"AS YOU GET OLDER, YOU STOP COPYING OTHER PEOPLE; YOU CAN BE BRAVE AND START DOING SIMPLE THINGS." **– FRANCIS MALLMANN**



## FRANCIS **MALLMANN**

**EL RESTAURANTE PATAGONIA SUR /// BUENOS AIRES, ARGENTINA**

South American celebrity chef Francis Mallmann honed his cooking skills in Europe with stints at Troisgros in Roanne and Taillevent in Paris. But he eventually gave up the world of haute French cuisine to cook with fire and cast iron, lending his graceful, classically trained touch to unfussy Argentinean dishes. "I don't make decorations. I don't make towers," he says. "I've been through all that. As you get older, you stop copying other people; you can be brave and start doing simple things." The renowned grill master is an expert at cooking with fire—over it, under it, in it and around it—turning out fish, game and even pies from 600-degree clay empanada ovens.

CHEF'S TABLE
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# Juhu Beach Club

**OAKLAND, CA**

The memory of fried foods at Juhu Beach in Mumbai inspires chef Preeti Mistry at her funky, intimate Juhu Beach Club. So does her mother's traditional Indian cooking, and ingredients like fenugreek from a local farm. "I'll tell my mother about a dish I'm going to make, and she says, 'You can't do that,' and I say, 'Watch me.'" *5179 Telegraph Ave.; juhubeachclub.com; 510-652-7350.*

## Grilled Chile Chicken with Saffron Potatoes

Active **40 min;** Total **1 hr 15 min plus 4 hr marinating;** Serves **4**

- **1 Tbsp. coriander seeds**
- **1 tsp. cumin seeds**
- **½ tsp. fenugreek seeds**
- **½ tsp. mustard seeds**
- **2 chiles de árbol**
- **2 garlic cloves, crushed**
- **One 1-inch piece peeled fresh ginger, chopped**
- **One 2-inch piece peeled fresh turmeric, chopped, or 1 tsp. ground turmeric**
- **2 serrano chiles, stemmed and chopped**
- **½ cup canola oil, plus more for oiling**
- **1½ cups chopped cilantro**
- **Kosher salt**
- **4 whole chicken legs (2 lbs.)**
- **1 lb. large fingerling potatoes, peeled and cut into 1-inch pieces**
- **1 Tbsp. unsalted butter**
- **Pinch of saffron threads**
- **Chopped mint and cilantro, and plain yogurt seasoned with salt, for serving**

**1.** In a skillet, toast the coriander, cumin, fenugreek, mustard seeds and chiles de árbol over low heat, stirring, until very fragrant, about 5 minutes. Let cool slightly, then grind in a spice grinder.

**2.** In a blender, mince the garlic, ginger, turmeric and serranos with ¼ cup of the oil. Add the cilantro and the remaining ¼ cup of oil and puree to a coarse paste. Stir in the spice mixture and 1 teaspoon of salt.

**3.** In a bowl, massage the marinade all over and under the chicken skin. Refrigerate at least 4 hours or overnight.

**4.** Light a grill or preheat a grill pan and brush with oil. Grill the chicken over medium-low heat, turning, until golden and cooked through, about 40 minutes.

**5.** In a saucepan, cover the potatoes with water and add the butter and saffron. Simmer over moderate heat until tender, about 15 minutes. Drain and season with salt.

**6.** Arrange the chicken on the potatoes on a platter and garnish with mint and cilantro. Serve with the seasoned yogurt.

**WINE** Fragrant, full-bodied white: 2013 Ferraton Samorëns Côtes du Rhône Blanc.

# Zak the Baker

**MIAMI**

Zak Stern was "bored to death" at pharmacy school, he says, so he left to work at farms across America and then in Europe and Israel. He became fixated on the country-style bread he found everywhere he went. When he came home to Miami and realized there was no good bread, he opened a bakery and café. Now he makes more than 1,000 chewy, crusty loaves a day and sells bread-centric options like avocado–goat cheese toasts and chocolate-nut butter. *405 NW 26th St.; zakthebaker.com.*



## Chocolate Double-Nut Butter

Active **10 min;** Total **20 min plus chilling;** Makes **2 cups**

- **2 cups walnuts, toasted**
- **1 cup almonds, toasted**
- **1½ cups semisweet chocolate chips (about 10 oz.)**
- **2 tsp. salt**
- **Toasted white bread and honey, for serving**

In a food processor, grind the nuts until they start to turn into a paste, about 30 seconds. Scrape down the side and add the chocolate and salt. Puree until very smooth, about 3 minutes. For a thicker texture, freeze the spread for about 10 minutes. Serve on the bread, drizzled with honey.

MISTRY: ALANNA HALE; STERN AND BREAD: PLATONIC STUDIOS





## NIKI **NAKAYAMA**

**N/NAKA RESTAURANT ///**
**LOS ANGELES, CALIFORNIA**

When chef Niki Nakayama wanted to expand her understanding of Japanese cuisine, she didn't open a book—she packed her bags. After starting her career at the renowned Takao restaurant in Brentwood, California, the Los Angeles born and bred chef embarked on a three-year working tour throughout Japan, sampling her way through different regional flavors and immersing herself in the essentials, both traditional and cutting-edge. Upon her return to the West Coast, Niki opened her first restaurant, Azami Sushi Cafe, which earned Citysearch's Best of Sushi distinction. A second concept, Inaka, functions as a gourmet Japanese take-out by day and an intimate eight-course chef's table by night. Niki's third venture, n/naka, is the expansion of her previous endeavors that's been a decade in the making.





## DAN **BARBER**

**BLUE HILL /// NEW YORK CITY**
**BLUE HILL AT STONE BARNS /// POCANTICO HILLS, NEW YORK**

Bringing the principles of good farming directly to the table, chef Dan Barber and his sustainable food ethos have been called "extreme." He always made a point of using as much produce as possible from New York farms at his Blue Hill restaurant in New York City. At Blue Hill at Stone Barns, an hour north of the city, he employs the approach more directly, serving food that comes, in part, from the land and greenhouse visible just outside the dining room window. The vegetables on his menu (as well as Berkshire pigs and heritage chickens) have a very short trip to the kitchen. The operation also includes a compost room, so it's not only farm-to-table, but "farm-to-table and back-to-soil." Dan has called his dishes "cozy and approachable. I like to underpromise and overdeliver."





## MASSIMO **BOTTURA**

**OSTERIA FRANCESCANA /// MODENA, ITALY**

When Massimo Bottura got his first cooking lessons from mamma and nonna, they never intended to turn him into a chef. But in 1995 Massimo opened the doors of Osteria Francescana, where he's reinventing the cuisine of his grandmother while taking Italian cuisine into the twenty-first century. And the culinary world took notice. Housed in a beamed former stagecoach station, La Francescana's printed menu isn't overwhelmingly provocative, but mismatched dinnerware and an ever-changing display of art suggest that diners might be in for some envelope-pushing.

CHEF'S TABLE
ALL EPISODES **APRIL 26**
NETFLIX

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## Sarma

**SOMERVILLE, MA**

Training with chef Ana Sortun at Oleana in Cambridge, Massachusetts, led Cassie Piuma to create her own unconventional small plates from the Middle East and Mediterranean. "I appreciate authenticity, but there are plenty of places to get a proper shwarma," she says. Piuma's innovations at Sarma include a version of avgolemono, the lemony Greek soup, with a flavorful broth made from asparagus peelings. *249 Pearl St.; sarmarestaurant.com; 617-764-4464.*



Chef Cassie Piuma (left) with her kitchen crew at Sarma.

### Lemony Roasted Asparagus Soup

Active **1 hr;** Total **2 hr;** Serves **4**

- **2 lbs. jumbo asparagus**
- **1 onion, coarsely chopped**
- **½ cup dry white wine**
- **2 Tbsp. unsalted butter**
- **2 Tbsp. all-purpose flour**
- **4 large egg yolks**
- **¼ cup fresh lemon juice**
- **Kosher salt**
- **5 Tbsp. extra-virgin olive oil**
- **Freshly ground pepper**
- **1 lb. oyster mushrooms, torn into small pieces**
- **Chopped dill and dried oregano, for garnish**

**1**. Peel and trim the asparagus. Slice the stalks diagonally ¼ inch thick; reserve the stems and peelings. In a saucepan, combine the asparagus trimmings, onion, wine and 6 cups of water. Bring to a boil, then simmer, covered, over moderately low heat until the asparagus trimmings are soft, about 1 hour. Transfer the contents of the pan to a blender and puree until as smooth as possible. Strain the broth through a fine sieve, pressing on the solids. Wipe out the pan.

**2.** Preheat the oven to 450°. Melt the butter in the saucepan over moderate heat. Whisk in the flour until golden brown and nutty smelling, about 3 minutes. Whisk in the asparagus broth until smooth and bring to a gentle simmer. In a medium bowl, whisk the egg yolks with the lemon juice. Gradually whisk in ¼ cup of the hot broth, then whisk in half of the remaining broth. Return this mixture to the broth in the saucepan and simmer, whisking frequently, until hot. Season with salt.

**3.** On a rimmed baking sheet, toss the sliced asparagus with 2 tablespoons of the oil and season with salt and pepper. Roast for about 8 minutes, stirring, until the asparagus is golden but still slightly firm.

**4.** In a nonstick skillet, heat the remaining 3 tablespoons of oil. Add the mushrooms and cook over moderately high heat until golden and crisp, 8 minutes.

**5.** Transfer the roasted asparagus to shallow bowls. Ladle the soup over the asparagus and top with the mushrooms. Garnish with dill and oregano and serve.

SOUP: CON POULOS; SARMA: MICHAEL PIAZZA. BOWLS FROM ABC CARPET & HOME


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# El Rey

**NEW YORK CITY**

"I grew up in San Francisco—I know what bland healthy food tastes like," says El Rey's owner Nicholas Morgenstern. In his cozy all-day luncheonette with 15 seats, Morgenstern and chef Gerardo Gonzalez serve dishes that are the opposite of bland: a SoCal–style breakfast pudding with chia seeds; at night, sliced cauliflower salad or smoked sardines on a tostada with peppers and carrot-top dressing. *100 Stanton St.; elreynyc.com; 212-260-3950.*




BOBBY FISHER

## Sliced Cauliflower Salad with Chickpea Dressing

Total **40 min;** Serves **6**

CHICKPEA DRESSING

- **¼ cup canned chickpeas, rinsed**
- **1 Tbsp. seasoned rice vinegar**
- **1 garlic clove, crushed**
- **3 Tbsp. fresh lemon juice**
- **2 Tbsp. tahini**
- **½ cup parsley leaves**
- **½ cup mint leaves**
- **1 cup canola oil**
- **½ tsp. sumac (optional)**
- **½ tsp. Aleppo pepper flakes**
- **Kosher salt and pepper**

SALAD

- **1 medium head of cauliflower, cut into large florets and thinly sliced (4 cups)**
- **1 small head of romaine, chopped (about 6 cups)**
- **½ cup canned chickpeas, rinsed**
- **½ cup parsley leaves**
- **½ cup mint leaves**
- **Kosher salt**
- **1 medium tomatillo—husked, rinsed and cut into ¼-inch dice**
- **Toasted sesame seeds, finely grated orange zest and cracked black pepper, for garnish**

**1. Make the dressing** In a blender, combine the chickpeas, rice vinegar, garlic, lemon juice, tahini, parsley and mint. With the machine on, slowly drizzle in the oil and blend until a smooth, thick dressing forms. Add the sumac, if using, and Aleppo pepper and season with salt and pepper.

**2. Make the salad** In a large bowl, toss the cauliflower, romaine, chickpeas, parsley and mint with the chickpea dressing. Season with salt and toss again. Transfer the salad to a platter and top with the tomatillo. Garnish with toasted sesame seeds, grated orange zest and cracked black pepper and serve.

**MAKE AHEAD** The dressing can be refrigerated overnight.

**WINE** Fresh, juicy-berried sparkling rosé: NV Monmousseau Ammonite Brut Rosé.

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# Hola Arepa

**MINNEAPOLIS**

"We're from the corn-loving Midwest," says chef Christina Nguyen, who, with her husband, Birk, owns Hola Arepa. "But people who grew up eating arepas tell us ours are legit." Nguyen stuffs her Latin American corn cakes with fillings like shredded beef and plantains and reinvents dishes like chilaquiles (hers features a tower of fried tostadas rather than a pile of tortilla chips). *3501 Nicollet Ave.; holaarepa.com; 612-345-5583.*

**COVER RECIPE**

## Tostada Chilaquiles

Active **45 min;** Total **1 hr**
Serves **4**

- **4 lbs. tomatillos, husked and rinsed**
- **1 large jalapeño, stemmed**
- **2 cups (packed) chopped cilantro leaves and stems, plus small sprigs for garnish**
- **¼ cup garlic cloves**
- **Kosher salt and pepper**
- **¼ cup canola oil**
- **1 small onion, thinly sliced**
- **Twelve 6-inch tostadas**
- **4 large eggs**
- **One 15-oz. can black beans—rinsed, drained, warmed and seasoned with salt**
- **Sliced radishes, sliced jalapeños and crumbled queso fresco, for garnish**

**1.** In a large saucepan, combine the tomatillos and jalapeño and add 8 cups of water. Bring to a boil, then simmer over moderate heat, stirring, until the tomatillos are very soft but not falling apart, about 15 minutes. Using a slotted spoon, transfer the tomatillos to a blender. Add 1 cup of the cooking liquid to the blender. Add the chopped cilantro and garlic cloves and puree until smooth. Season the salsa with salt and pepper. Discard the remaining cooking liquid.

**2.** In a large skillet, heat 2 tablespoons of the oil. Add the onion and cook over moderate heat, stirring occasionally, until golden, 7 to 8 minutes. Stir in the tomatillo salsa and simmer for 5 minutes. Dip 1 tostada at a time in the tomatillo salsa, turning, until some of the salsa is absorbed but the tostada still holds its shape, about 15 seconds. Transfer the tostada to a large plate; repeat with the remaining tostadas. Transfer the remaining salsa to a bowl.

**3.** In a large nonstick skillet, heat the remaining 2 tablespoons of oil. Crack the eggs into the skillet and cook sunny-side up over moderate heat, 3 to 4 minutes.

**4.** Place 1 tostada on each of 4 plates. Spoon some of the beans on top and cover with another tostada. Repeat with the remaining beans and 4 remaining tostadas. Top each stack with a fried egg. Garnish with the radishes, jalapeños, queso fresco and cilantro sprigs and serve with the remaining salsa.

**MAKE AHEAD** The tomatillo salsa can be refrigerated for 2 days; reheat before using.

**WINE** Crisp, zesty Sauvignon Blanc: 2013 Groth Napa Valley.

CHILAQUILES: CON POULOS; HOLA AREPA: KATIE CANNON. PLATE BY CLAYKAT CERAMICS

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# HANDBOOK



FOOD PHOTOGRAPHS: ANDREW PURCELL; FOOD STYLIST: KAY CHUN; STYLE EDITOR: SUZIE MYERS. BOWL BY CHRISTIANE PERROCHON FROM TABLEART

**MARKET MATH: PASTA**

## Orecchiette with Sausage, Chickpeas and Mint

In a saucepan, cook 12 oz. loose **Italian sausage** in 1/3 cup **olive oil** over moderately high heat until browned, 7 minutes. Add 1 sliced **red onion.** Cook until softened, 3 minutes. Add 1 lb. cooked **orecchiette** along with 3/4 cup of its cooking water and one 15-oz. can rinsed and drained **chickpeas**. Cook until hot and coated, 2 minutes. Stir in 1 cup small **mint leaves** and 2 Tbsp. **lemon juice**; season with **salt** and **pepper**. Dollop with **yogurt**. ›

*–Justin Chapple*





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# Market Math

F&W's Justin Chapple



FETTUCCINE WITH SHRIMP

## Fettuccine with Shrimp

Total **30 min;** Serves **4**

- **12 oz. fettuccine**
- **4 Tbsp. unsalted butter**
- **8 scallions, thinly sliced**
- **3 garlic cloves, thinly sliced**
- **¾ cup dry white wine**
- **⅔ cup mascarpone cheese**
- **12 oz. cooked shrimp**
- **6 oz. curly spinach leaves**
- **Salt and pepper**

**1.** In a large pot of salted boiling water, cook the pasta until al dente. Drain.

**2.** Wipe out the pot; melt the butter in it. Add the scallions and garlic and cook over moderately high heat until softened, 2 minutes. Add the wine and simmer until reduced by half, 3 minutes. Stir in the mascarpone. Add the pasta and shrimp and cook, tossing, until the pasta is coated, 3 minutes. Stir in the spinach and season with salt and pepper. Serve hot.

**WINE** Lemon-zesty Italian white: 2013 Prelius Vermentino.

## Cacio e Pepe Pasta Pie

Active **30 min;** Total **1 hr 30 min** Serves **8**

- **1 lb. spaghetti**
- **1½ cups milk**
- **¾ cup grated Parmigiano-Reggiano cheese**
- **3 large eggs, lightly beaten**
- **2½ tsp. ground black pepper**
- **2 tsp. kosher salt**
- **6 oz. Fontina cheese, shredded (2 cups)**
- **6 oz. sharp white cheddar cheese, shredded (2 cups)**
- **Butter, for greasing**

**1.** Preheat the oven to 425°. In a pot of salted boiling water, cook the spaghetti until al dente. Drain well.

**2.** In a bowl, mix the pasta, milk, Parmigiano, eggs, pepper, salt and 1½ cups each of the Fontina and cheddar. Scrape into a buttered 9-inch springform pan, then sprinkle the remaining ½ cup each of Fontina and cheddar on top. Bake for 35 to 40 minutes, until the cheese is melted and bubbling.

**3.** Turn on the broiler. Broil the pie 8 inches from the heat for 2 to 3 minutes, until browned on top. Transfer to a rack and let cool for 15 minutes. Remove the ring, cut the pie into wedges and serve.

**WINE** Silky, concentrated Italian red: 2012 Foradori Teroldego.



CACIO E PEPE PASTA PIE

## Penne with Chicken and Pickled Peppers

Total **30 min;** Serves **4**

- **12 oz. penne rigate**
- **1½ cups shredded chicken**
- **1½ cups sliced mixed pickled peppers, drained**
- **½ cup extra-virgin olive oil**
- **Salt**
- **1 cup basil leaves**

**1.** In a pot of salted boiling water, cook the penne until al dente. Drain, reserving ½ cup of the cooking water.

**2.** Wipe out the pot; add the chicken, peppers and oil. Cook over moderate heat, stirring occasionally, until hot, 6 minutes. Add the penne and cooking water and cook, tossing, until hot, 3 minutes. Season with salt; stir in the basil and serve.

**WINE** Fresh, juicy, pear-scented Piedmontese white: 2013 Brovia Roero Arneis.



*the art of*

# FEEDING THE SENSES



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# Quick & Easy

Jenn Louis



SALAD BOWL AND KNIFE FROM ABC CARPET & HOME

Jenn Louis is the co-owner of Lincoln Restaurant in Portland, Oregon, and the newbie author of the terrific cookbook *Pasta by Hand*. lincolnpdx.com

## Roast Salmon with Miso Butter and Radish Salad

Active **20 min;** Total **35 min**
Serves **4**

- **2 Tbsp. unsalted butter, at room temperature**
- **2 Tbsp. red miso paste**
- **Four 6-oz. center-cut salmon fillets**
- **¼ cup canola oil**
- **Kosher salt and pepper**
- **2 tsp. toasted sesame oil**
- **2 Tbsp. unseasoned rice vinegar**
- **6 radishes, thinly sliced**
- **½ English cucumber, coarsely chopped**
- **2 scallions, thinly sliced**
- **1 small jalapeño, sliced**
- **1 garlic clove, minced**
- **1 tsp. minced fresh ginger**
- **2 Tbsp. chopped mint**
- **1 tsp. togarashi**

**1.** Preheat the oven to 425°. In a small bowl, mash the butter with the miso until blended. Rub the salmon all over with 2 tablespoons of the canola oil, season with salt and pepper and arrange in a baking dish. Spread the miso butter over the top of the fillets and roast until just opaque throughout, about 15 minutes. Transfer to a platter.

**2.** Meanwhile, in a large bowl, whisk the remaining 2 tablespoons of canola oil with the sesame oil and vinegar; reserve 1 tablespoon of the dressing. Add all of the remaining ingredients to the dressing, season with salt and pepper and toss well.

**3.** Drizzle the dressing over the salmon. Serve with the salad.

**WINE** Juicy Oregon Chardonnay: 2013 Mouton Noir Knock on Wood.




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STRACCIATELLA SOUP

## 12 Minutes

**STRACCIATELLA SOUP**

In a saucepan, bring 4 cups **chicken stock** to a boil. Add 2 thinly sliced **carrots** and ½ cup frozen **peas** and cook over moderate heat until tender, 3 minutes. Add 4 cups **curly spinach** and cook until wilted. In a bowl, beat 3 large **eggs** with 2 Tbsp. grated **Parmesan**; slowly drizzle into the soup and cook over moderate heat, stirring, until ribbons form, 1 minute. Season with **salt** and **pepper.** Drizzle with **olive oil** and garnish with **Parmesan.** *–JL*

## Picadillo Tacos

Total **40 min;** Serves **4 to 6**

- **½ cup sliced almonds**
- **3 Tbsp. canola oil**
- **1 onion, finely chopped**
- **1 jalapeño, finely chopped**
- **3 large garlic cloves, sliced**
- **2 tsp. ground cinnamon**
- **2 tsp. ground cumin**
- **2 tsp. ground coriander**
- **¼ tsp. ground cloves**
- **1 lb. ground beef chuck**
- **2 cups tomato puree**
- **½ cup golden raisins**
- **2 Tbsp. fresh lime juice**
- **Kosher salt and pepper**
- **Warm corn tortillas, shredded lettuce, chopped onion, pinto beans, grated Cotija cheese, salsa and lime wedges, for serving**

**1.** In a large skillet, toast the almonds over low heat, stirring, until golden, 3 to 5 minutes. Transfer to a small bowl.

**2.** In the same skillet, heat 2 tablespoons of the oil. Add the onion, jalapeño and garlic and cook over moderately high heat, stirring occasionally, until the onion is golden, about 5 minutes. Add the cinnamon, cumin, coriander and cloves and cook, stirring, until fragrant, 1 minute. Add the remaining 1 tablespoon of oil and the ground beef and cook over moderate heat, breaking up the meat with a wooden spoon, until browned, about 3 minutes. Stir in the tomato puree and raisins. Simmer until thick, 7 to 8 minutes. Add the lime juice and season the picadillo with salt and pepper. Stir in the almonds.

**3.** Serve the picadillo in corn tortillas, passing shredded lettuce, chopped onion, pinto beans, grated cheese, salsa and lime wedges at the table.

**MAKE AHEAD** The picadillo (without the almonds) can be refrigerated for 3 days. *—JL*

**BEER** Crisp, malty ale: Full Sail Brewing Co. Amber.

## Curried Pork Tenderloin with Apple-Coconut Yogurt Sauce

Active **20 min;** Total **1 hr**
Serves **6**

- **1 bay leaf, crumbled**
- **¾ tsp. each ground coriander, ground cumin and mustard powder**
- **1½ Tbsp. curry powder**
- **¼ tsp. cayenne**
- **2 tsp. light brown sugar**
- **Kosher salt**
- **Two 1-lb. pork tenderloins**
- **2 Tbsp. canola oil**
- **Pepper**
- **1 cup full-fat Greek yogurt**
- **1 small jalapeño, seeded and finely chopped**
- **1 small carrot, finely grated**
- **1 Honeycrisp apple, peeled and coarsely grated**
- **2 Tbsp. unsweetened shredded coconut**
- **½ tsp. grated lime zest**
- **1 Tbsp. fresh lime juice**

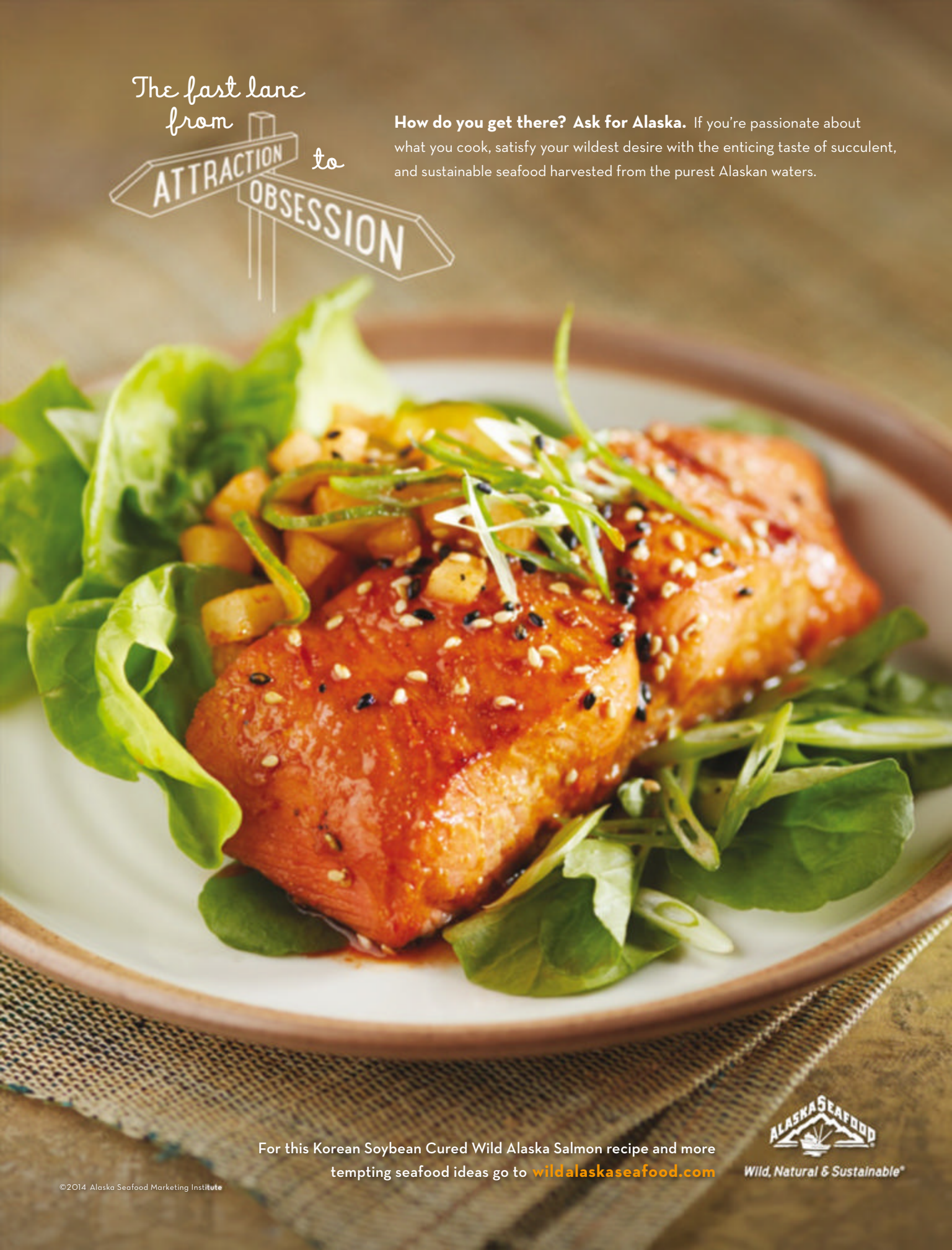
**1.** In a small bowl, combine the bay leaf, coriander, cumin, mustard powder, curry powder, cayenne, brown sugar and 1 teaspoon of kosher salt. Rub the spice mix all over the pork and let stand at room temperature for 15 minutes.

**2.** Preheat the oven to 450°. In a large cast-iron skillet, heat the oil. Season the pork with salt and pepper and cook over moderate heat, turning, until golden brown, 2 minutes. Transfer to the oven and roast for 10 to 12 minutes, until an instant-read thermometer inserted in the thickest part registers 135°. Transfer the pork to a plate; let rest for 10 minutes.

**3.** Meanwhile, in a medium bowl, combine the remaining ingredients and season with salt and pepper.

**4.** Slice the pork crosswise ½ inch thick. Serve with the yogurt sauce. *—JL*

**WINE** Cherry-rich Oregon Pinot Noir: 2012 Erath Estate Selection.




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Julia Sherman is an artist, photographer, writer, editor and cook who shares her excellent garden-centric recipes on the blog Salad for President. saladforpresident.com

# Salad of the Month

Julia Sherman

## Shaved Baby Artichoke and Marinated Mushroom Salad

Active **30 min;** Total **45 min**
Serves **6**

- **1½ Tbsp. fresh lemon juice, plus 1 lemon half**
- **2 Tbsp. red wine vinegar**
- **6 Tbsp. extra-virgin olive oil**
- **3 Tbsp. coarsely chopped parsley**
- **1 tsp. coarsely chopped oregano**
- **1 garlic clove, smashed**
- **6 oz. white mushrooms, trimmed and sliced**
- **6 oz. oyster mushrooms, trimmed and torn into small pieces**
- **Kosher salt and pepper**
- **1 lb. firm, superfresh baby artichokes**
- **4 celery ribs, thinly sliced**
- **Parmigiano-Reggiano cheese shavings, for garnish**

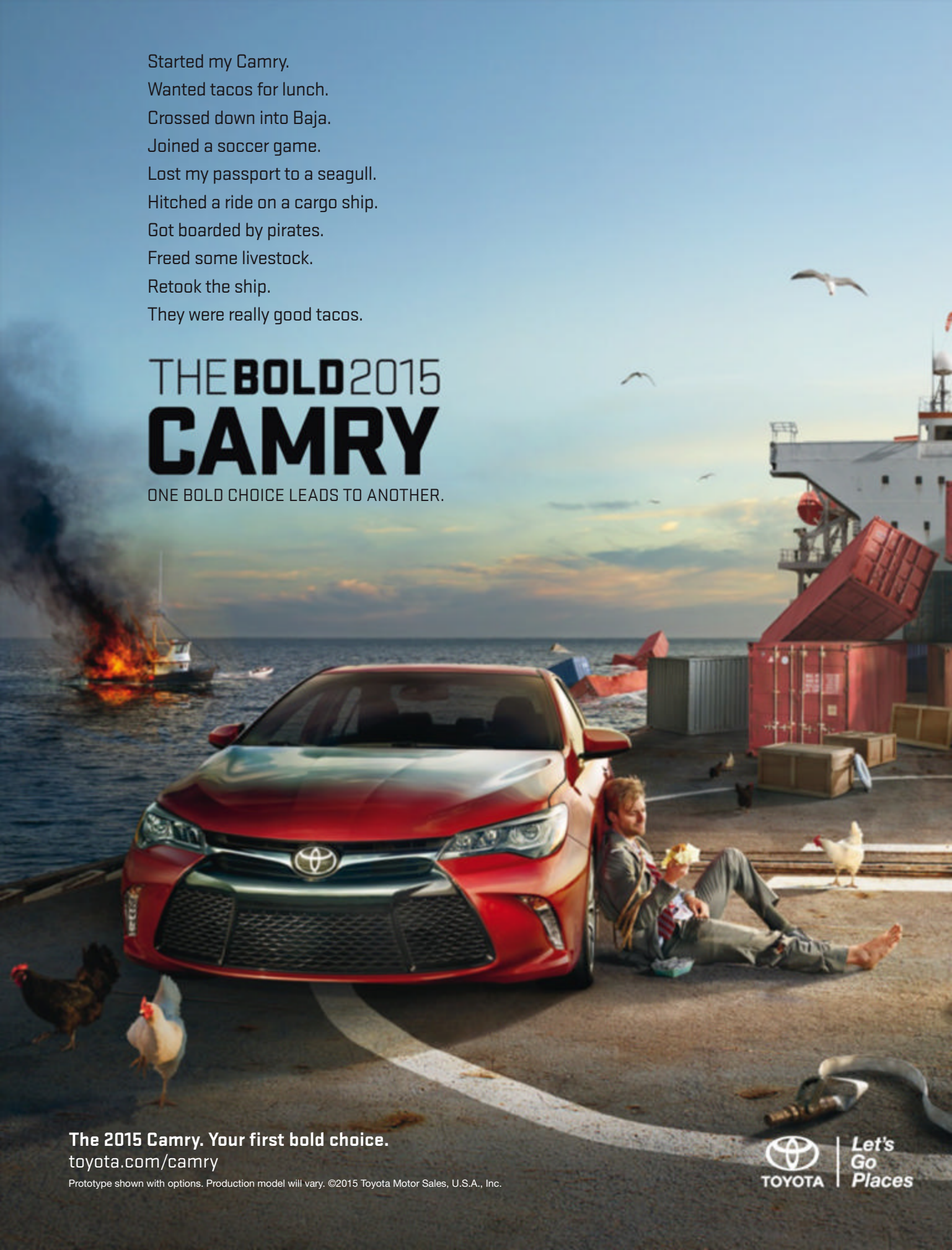
**1.** In a medium bowl, combine the lemon juice with the vinegar. Whisk in the olive oil until well blended. Add the parsley, oregano, garlic and mushrooms, season with salt and pepper and toss to coat. Let stand at room temperature for 15 minutes. Discard the garlic clove.

**2.** Meanwhile, squeeze the lemon half into a medium bowl of water; add the lemon to the bowl. Working with 1 artichoke at a time, cut off and discard the stems. Pull off the dark outer leaves until you reach the tender yellow leaves. Using a serrated knife, cut 1 inch off the top of each artichoke, then slice very thinly and add to the lemon water.

**3.** Drain the artichokes and pat dry. Add the artichokes and celery to the mushrooms, season with salt and pepper and toss. Transfer to plates and top with cheese shavings.

***Look for this salad at Chefs Club by Food & Wine, our new Manhattan restaurant. 275 Mulberry St.; chefsclub.com.***

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# Everyday Masters

**F&W Chef-in-Residence Roy Choi of Kogi BBQ in Los Angeles**





## Rosemary Chicken with Rice Krispies

Total **45 min plus 1 hr marinating;** Serves **4**

- **Two 12-oz. bottles of beer, such as pale ale or lager**
- **1 cup coarsely chopped rosemary sprigs, plus ¼ tsp. chopped leaves**
- **½ cup crushed garlic cloves, plus 1 clove thinly sliced**
- **½ cup apple cider vinegar**
- **Kosher salt and pepper**
- **8 boneless skin-on chicken thighs (2 lbs.)**
- **2 Tbsp. canola oil**
- **1 cup Rice Krispies cereal**
- **½ cup Grape-Nuts cereal**
- **¼ cup chopped parsley**

**1.** In a large bowl, combine the beer with the chopped rosemary sprigs, crushed garlic and vinegar and season with salt and pepper. Add the chicken and turn to evenly coat. Cover and let marinate in the refrigerator for 1 hour.

**2.** Preheat the oven to 425°. Remove the chicken from the marinade and pat dry; discard the marinade. In a large cast-iron skillet, heat the oil. Season the chicken with salt and pepper. Cook half of the chicken skin side down over moderately high heat until golden and crisp, 4 to 5 minutes. Transfer to a plate. Repeat with the remaining chicken. Return all of the chicken to the skillet skin side up and bake for 15 to 20 minutes, until browned and cooked through. Transfer to a platter.

**3.** Pour off all but ¼ cup of the oil from the skillet. Add the chopped rosemary leaves, sliced garlic and Rice Krispies and cook over moderate heat, stirring, until the cereal is golden, about 3 minutes. Stir in the Grape-Nuts and parsley and season with salt and pepper. Sprinkle the Rice Krispies mixture on the chicken and serve.

**MAKE AHEAD** The chicken can be marinated overnight.

**WINE** Lively, fragrant, medium-bodied Austrian red: 2012 Moric Blaufränkisch.

CHOI: BOBBY FISHER




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# Cravings

Joanne Chang

Joanne Chang is the pastry genius and pie fanatic behind Boston's Flour Bakery + Café. flourbakery.com

## Strawberry Slab Pie

Active **30 min;** Total **3 hr plus cooling;** Serves **6**

PASTRY

- **2 cups all-purpose flour, plus more for dusting**
- **4 tsp. sugar**
- **1 tsp. kosher salt**
- **2 sticks plus 2 Tbsp. unsalted butter, cut into tablespoons and chilled**
- **2 large egg yolks**
- **¼ cup cold whole milk**
- **Baking spray**

PIE

- **1½ lbs. strawberries, hulled and quartered (4 cups)**
- **1 cup granulated sugar**
- **¼ cup cornstarch**
- **½ tsp. finely grated orange zest**
- **¼ tsp. kosher salt**
- **1 large egg, beaten**
- **3 Tbsp. sanding or turbinado sugar**

**1. Make the pastry** In the bowl of a stand mixer fitted with the paddle, combine the flour, sugar and salt and mix at low speed. Add the butter and mix at medium speed until almost incorporated, with some pecan-size pieces remaining, about 1 minute. In a small bowl, whisk the egg yolks with the milk. With the machine on, drizzle the egg mixture into the flour mixture and mix until the pastry just starts to come together, about 30 seconds; it will be crumbly. Scrape the pastry onto a lightly floured work surface and gather it together. Using the heel of your hand, smear the pastry against the work surface to work in the butter. Form the pastry into a 1-inch-thick disk, cover in plastic wrap and refrigerate until firm, at least 1 hour.

**2.** Preheat the oven to 350°. Grease an 8-inch-square baking pan with baking spray and line with parchment paper, leaving 3 inches of overhang on all sides.

**3.** Cut one-third of the pastry off of the disk. On a lightly floured surface, using a lightly floured rolling pin, roll out the smaller piece of pastry to an 8-inch square; transfer to a parchment paper–lined baking sheet and refrigerate. Roll out the larger piece of pastry to a 12-inch square, about ¼ inch thick. Ease the pastry into the prepared pan, pressing it into the corners and up the sides; trim the excess pastry, leaving no overhang. Line the pastry with parchment paper and fill with pie weights. Bake for about 30 minutes, until just pale golden and set. Remove the pie weights and parchment paper. Transfer the pan to a rack and let the crust cool completely.

**4. Make the pie** In a medium bowl, toss the strawberries with the granulated sugar, cornstarch, orange zest and salt. Spread the filling in the pastry crust. Cover with the chilled piece of pastry crust, gently pressing it down around the edges. Brush the top with the beaten egg and sprinkle with the sanding sugar. Using a sharp paring knife, make six 2-inch-long slits in the top pastry. Bake for about 50 minutes, until the crust is deep golden. Transfer the pan to a rack to cool, at least 3 hours. Carefully lift the pie out of the pan and transfer to a platter before serving.



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Ford Fry chops while his queso fundido (p. 96) gets gooey in his wood grill.



# A Dream Restaurant–Style Kitchen

CHEF FORD FRY PREPARES MEALS AT HOME LIKE HE DOES AT HIS RESTAURANTS, WITH AN INDOOR WOOD GRILL AND A PASSION FOR SOUTHERN AND MEXICAN FLAVORS.

BY **CHRISTINE QUINLAN**
PHOTOGRAPHS BY **ANDREW THOMAS LEE**

**WHEN CHEF FORD FRY** was designing his home kitchen, he took inspiration from the places he knows best: restaurants, both those he admires and his own. That influence is clear in everything from the wall tiles (which he first spotted at Locanda in San Francisco) to the wood grill by Grillworks. "You sort of need to do a big production with this kind of grill–it's a pain to fire up just for burgers," says Fry, a Houston native who owns seven restaurants, including The Optimist in Atlanta. "For parties I raise the grate and let a big roast cook low and slow. A shelf at the back is perfect for pans, so dishes like my queso fundido get a lightly smoky flavor." Restaurants also inspired his decision to install a big pro-style range. The 48-inch BlueStar oven is incredibly powerful, he says–which is fine for him but problematic for his wife. "She's not used to 25,000 BTUs. I had to tell her not to crank it up. And for some reason she likes to broil things when she just needs to reheat them. You can't do that with this range." Because the stove and grill take up so much space, Fry used the butler's pantry for equipment like the Wolf wall oven that he and his wife turn to for weeknight dinners like chicken-fried pork (p. 96). With these appliances hidden away, the range and grill really dominate the design of the kitchen. "I love that when you walk in my front door and turn, they're two of the first things you see," Fry says.

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; PROP STYLIST: PAIGE HICKS

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# Design Playbook





### ICE MAKERS

"I have two: a Scotsman in the basement for crushed ice and a Sub-Zero in the kitchen for cubes," says Fry. *From $2,875; subzero-wolf.com.*

### INDOOR GRILL

A wall-mounted wheel crank on the Grillworks grill lets Fry raise and lower the grate. *$4,460; grillery.com.*



### WALL TILES

"I first saw the Heath Ceramics Dwell tiles at Locanda in San Francisco. They're a focal point of my kitchen design," Fry says. *From $40 per sq. ft.; heathceramics.com.*



### COUNTERTOPS

Fry wanted dark countertops to contrast with the cabinets, so he chose soapstone: "It dings, but I don't mind. We keep waxing it so it gets darker."

### PRO RANGE

Fry stuck with stainless steel for the 48-inch BlueStar range but had fun adding color with the knobs: "They're an interesting gray-blue color, not real bright." *$10,888; bluestarcooking.com.*



### COFFEEMAKER

Fry turned a pantry into what he calls a behind-the-scenes kitchen. A Wolf coffee system makes smart use of a corner space under the cabinets. *$3,195; subzero-wolf.com.*


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BROWNIE CAKE SUNDAES WITH PECAN–ICE CREAM BALLS

## Bacony Tortillas with Melted Cheese and Crispy Mushrooms

PAGE 92

Active **1 hr;** Total **2 hr;** Serves **4**

BACONY TORTILLAS

- **1 cup all-purpose flour, plus more for dusting**
- **¾ tsp. kosher salt**
- **2 Tbsp. cold rendered bacon fat, from 4 oz. bacon (see Note)**
- **2 Tbsp. vegetable shortening**
- **½ cup warm water**

MELTED CHEESE

- **2 Tbsp. unsalted butter**
- **6 oz. chanterelle, hen-of-the-woods or black trumpet mushrooms, cut into large pieces**
- **2 sprigs thyme**
- **Kosher salt**
- **8 oz. Chihuahua or Fontina cheese, shredded**
- **1 serrano chile, thinly sliced**
- **¼ cup cilantro leaves**

**1. Make the tortillas** In the bowl of a stand mixer, combine the 1 cup of flour and the salt. Using your hands, rub the bacon fat and vegetable shortening into the flour until the mixture is crumbly. Using the dough hook, slowly mix in the water at medium speed until a ball forms, adding more flour if necessary; the dough will be moist but should start to pull away from the side of the bowl. Continue kneading until the dough is smooth, shiny and elastic, about 10 minutes. Cover the bowl with plastic wrap; let rest for 45 minutes.

**2.** Scoop slightly rounded tablespoonfuls of the dough and roll between pieces of parchment paper into 4-inch rounds. Heat a cast-iron skillet and cook the tortillas in batches over moderately high heat, turning once, until lightly browned, about 1 minute total. Transfer to a kitchen towel and keep warm.

**3. Make the melted cheese** In a medium skillet, melt the butter. Add the mushrooms and thyme and cook over moderately high heat, undisturbed, until lightly browned, about 2 minutes. Season the mushrooms with salt and cook, tossing occasionally, until browned and crisp, about 6 minutes. Transfer to a paper towel–lined plate; discard the thyme sprigs.

**4.** Preheat the broiler. In a small cast-iron skillet or ovenproof dish, broil the cheese 8 inches from the heat until just melted, about 1 minute. Top the cheese with the mushrooms, chile and cilantro and serve immediately with the warm tortillas.

**NOTE** If bacon fat is unavailable, double the amount of vegetable shortening.

**BEER** Crispy, hoppy pale ale: Terrapin Rye Pale Ale.

## Brownie Cake Sundaes with Pecan–Ice Cream Balls

Active **25 min;** Total **1 hr 40 min** Serves **4**

Instead of making his brownies in one big pan, Ford Fry bakes them in muffin cups, so each one has the perfect ratio of crusty exterior to moist, fudgy interior. The sundae recipe here makes extra brownies.

- **¾ cup all-purpose flour**
- **¼ cup unsweetened cocoa powder**
- **Kosher salt**
- **4 large eggs**
- **1 large egg yolk**
- **1 Tbsp. pure vanilla extract**
- **1 stick unsalted butter, at room temperature**
- **8 oz. bittersweet chocolate, chopped**
- **1½ cups sugar**
- **8 oz. pecans (2 cups)**
- **1 Tbsp. canola oil**
- **1 pint vanilla ice cream**
- **Warm hot fudge sauce and whipped cream, for serving**

**1.** Preheat the oven to 325°. Spray a 12-cup muffin pan with nonstick baking spray or line with muffin liners. In a medium bowl, whisk the flour, cocoa and ½ teaspoon salt. In another medium bowl, whisk the eggs with the egg yolk and vanilla.

**2.** In a heatproof bowl set over a saucepan of simmering water, melt the butter and chopped chocolate over low heat. Remove from the heat; let cool for 10 minutes. Whisk in the sugar, then gradually whisk in the egg mixture. Stir in the dry ingredients.

**3.** Spoon the batter into the prepared muffin cups. Bake for about 28 minutes, rotating the pan halfway through, until a toothpick inserted in the center of a brownie comes out with just a few crumbs attached. Let the brownies cool in the pan for 10 minutes, then unmold onto a rack and let cool completely.

**4.** Meanwhile, on a large rimmed baking sheet, toss the pecans with the canola oil and 1½ teaspoons of salt. Roast for about 10 minutes, tossing occasionally, until lightly browned. Let cool, then coarsely chop.

**5.** Scoop 8 small balls of ice cream and roll them in the pecans. Transfer to 4 bowls; add a brownie, hot fudge sauce and whipped cream to each bowl and serve immediately.

## Chicken-Fried Pork

Total **30 min;** Serves **4**

- **2 large eggs**
- **1 Tbsp. whole milk**
- **1 cup all-purpose flour**
- **2 cups panko (2½ oz.)**
- **Four 6-oz. boneless pork loin chops, pounded ⅓ inch thick**
- **Kosher salt and pepper**
- **4 Tbsp. unsalted butter**
- **2 Tbsp. extra-virgin olive oil**
- **Lemon wedges, for serving**

**1.** Preheat the oven to 300°. In a shallow bowl, beat the eggs with the milk. Put the flour and panko into 2 separate shallow bowls. Season the pork with salt and pepper; dredge in the flour, then dip in the eggs and coat with the panko, pressing lightly to help it adhere.

**2.** Set a rack on a baking sheet. In a large skillet, melt 1 tablespoon of the butter in 1 tablespoon of the olive oil. Add 2 pieces of pork and cook over moderately high heat until golden, about 2 minutes. Flip the pork, add another tablespoon of butter to the skillet and cook until the pork is golden brown and cooked through, about 3 minutes. Transfer to the rack and keep warm in the oven. Wipe out the skillet and repeat to fry the remaining 2 pork chops. Transfer the chops to plates and serve with lemon wedges.

**WINE** Ripe, full-bodied German Riesling: 2013 Hexamer Quarzit.

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# BIG IDEAS




PHOTOGRAPHS: TARA FISHER; FOOD STYLIST: AYA NISHAMURA

THE GASTRONAUT FILES

## DIY Mozzarella

A Manhattan chef tells how to transform rubbery cheese curds into warm, tender, milky mozzarella in 30 minutes.

For Sal Lamboglia, a chef-partner at Bar Primi in New York City, the best mozzarella is one you shape with your own hands. "It's so tender and warm; the milky center just comes oozing out," he says. He learned his technique from his Neapolitan uncle, who produces 100 pounds of mozzarella each week at a Brooklyn store called Frank & Sal's Prime Meats. Lamboglia starts with purchased curds. He softens them with very hot water, then starts pulling–stretching the pieces like taffy and folding them over and around to form balls as taut as balloons. The process transforms the rubbery curds into delicate, milky mozzarella. "Eat it within the hour," Lamboglia says. As if anyone could wait. –BEN MIMS

## Step-by-Step Cheesemaking

The technique demonstrated here requires only three ingredients: water, salt and high-quality curds like the kind made by Caputo Brothers Creamery ($17 per lb.; saxelbycheese.com).



1

**SOAK & SEASON** In a heatproof bowl, soak 2 lbs. of mozzarella curds in lukewarm water for 10 minutes to bring them to room temperature. Drain the water. Season the curds with 2 Tbsp. of kosher salt and toss.



2

**WARM** Heat 2 quarts of water to 170°. Slowly pour the water around the edge of the bowl until the curds are completely submerged; be sure not to pour the water directly on the curds.



3

**MELT** Let the curds stand in the hot water, without stirring, until they begin to lose their shape and melt together. This will take about 1 minute, and the water will become cloudy.



4

**STRETCH** Using 2 wooden spoons or spatulas, pull the curd up from the bottom and fold it over onto itself until it's smooth and silky and forms tender strands, about 3 minutes.



5

**FORM** Pull a fist-size piece of warm curd and shape it into a ball by stretching and tucking it under and into itself. Pinch off the ball and drop it into a bowl of warm water. Repeat with the remaining curd.



6

**SERVE** Slice the mozzarella and serve with tomatoes, fresh basil, a drizzle of olive oil and a sprinkling of sea salt and pepper. Or wrap the mozzarella balls in plastic and refrigerate for up to 3 days.

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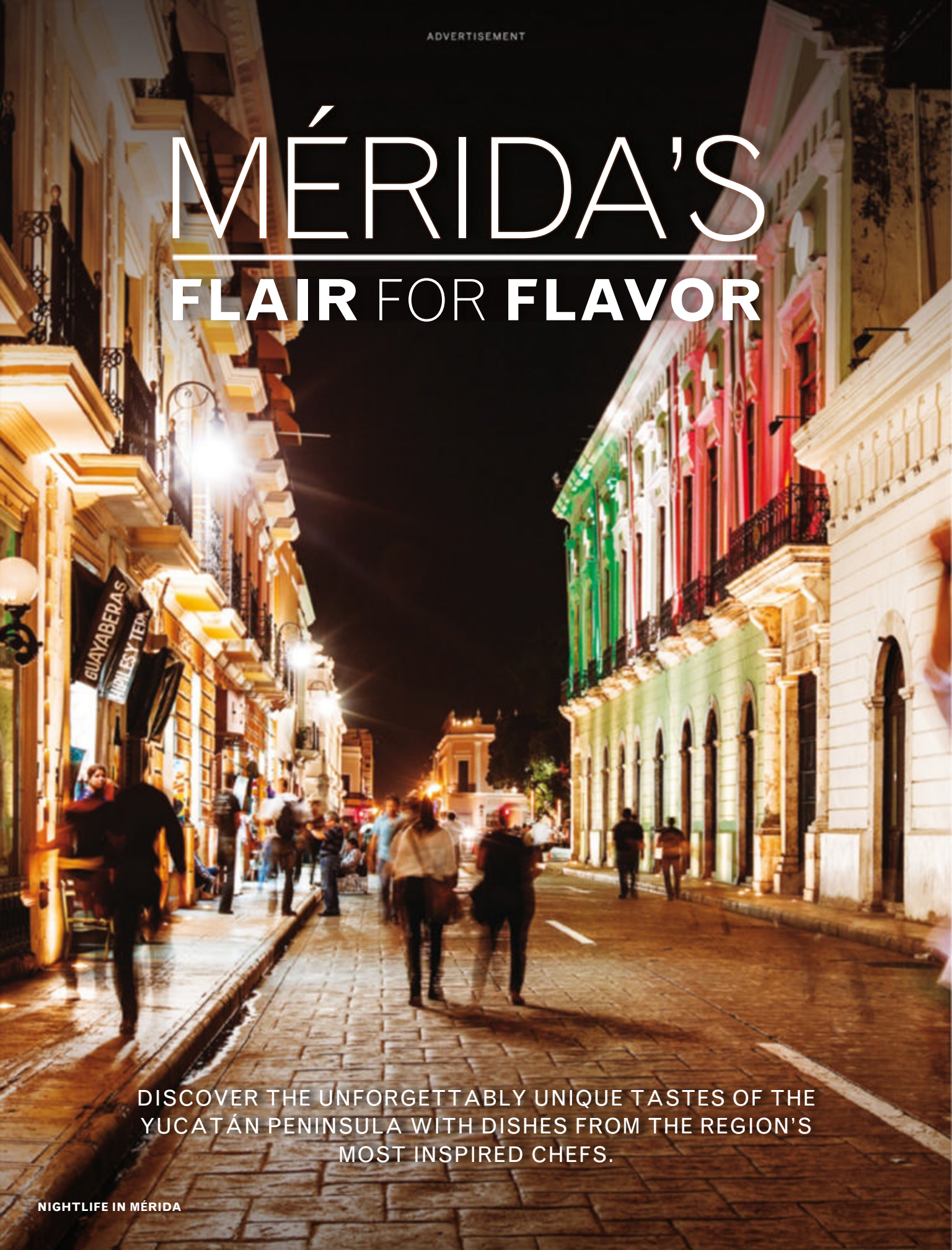
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> **—CHEF DAVID CETINA**
> *latradicionmerida.com*

# THE NEW TRADITIONAL

Classic preparations of regional specialties, new twists on old favorites, and inspired innovations using cutting-edge techniques are all found in Mérida, the capital of Yucatán in Southeast Mexico. Thanks to the dedication and talent of local chefs, Yucatán's capital has become a highly acclaimed, vibrant food scene.

The rich culinary history of the region comes alive with a visit to Chef David Cetina's La Tradición. His Mérida restaurant has been honored with both local and national awards, and has been designated a treasure of Mexico.

This is fitting, considering that it has been Cetina's career-long goal to preserve the traditional flavors here. In a quest to understand the roots of the area's cuisine, the chef—a third-generation restaurateur born and raised in Yucatán—has conducted a great deal of research spanning the vast history of the region. The fruit of his labor is his authentic and carefully crafted high-end Yucatán cuisine.

In preparing his dishes, Cetina uses coal, firewood and a technique called pib, which means "to cook underground" in the Mayan language. This cooking method brings out the flavor and moisture of the region's trademark slow-roasted pork dish, cochinita pibil. When making tangy sopa de lima, elegant papadzules and flavorful queso relleno, the chef relies on local ingredients such as sour oranges, chaya, xcatic pepper, red onions and habanero pepper. Cetina reveres the techniques he learned from his grandmother at a young age. To ensure that these traditions are carried forward, he is devoted to sharing his knowledge with the new generation of local chefs.

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# EXPERIENCE AN EVOLUTION

An exciting and creative fusion of flavors awaits diners at K'u'uk Restaurant, where Pedro Evia—a member of Mérida's new generation of chefs—mixes long-standing traditions with new ways of thinking. Traditional Yucatecan cooking was always a mélange of local ingredients and techniques combined with influences from different cultures, and Evia sees new Yucatecan cooking as a natural extension of that cultural history.

At K'u'uk, Evia freely experiments with flavors, creating signature dishes such as ceviche con leche de balam. He combines local ingredients in unexpected ways, as in his charboiled plantain with hibiscus-infused garden vegetables. The chef's homage to traditional cochinita pibil is pib bread cooked underground with cochinita oils and annatto, orange leaf with sour orange butter, and dried chaya.

The modern eatery offers a glimpse into the future of Yucatecan cuisine. Chef Evia believes that the attention being paid to Yucatán and its gastronomy will only grow. Thanks to Evia—and other talented local chefs—a visit to this Mexican culinary mecca most definitely lives up to its promise.



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CHEF ROBERTO SOLÍS' NÉCTAR



SQUID IN BLACK SPICE SAUCE

# INDULGE IN INNOVATION

Chef Roberto Solís of Néctar Restaurant takes Yucatecan cuisine to a whole new level. At the groundbreaking Néctar—and at his most recent venture, Almíbar—the chef is known for entering unexplored territory while making the very most of the region's bountiful local ingredients.

The chef's quest to find new approaches to bring to his cooking led him to apprenticeships in kitchens all over the world, including Copenhagen's legendary Noma restaurant. Duly inspired, he brought what he learned back to Yucatán, where he applies the latest avant-garde methods to his own region's local and seasonal bounty.

Reflecting both his ever-present curiosity and the unique flavors of each season, his menus include contemporary imaginings like onions in a tempura with the Mayan spice mixture known as recado negro as well as quail puchero and sweet, creamy manjar blanco with rosemary ashes. Solís thinks that Yucatán has what it takes to become the next culinary destination that everyone will be talking about—and with his vision and that of other chefs in the region, it's not hard to believe.





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# Restaurant on a Peace Mission

NPR'S **DAVID GREENE** REPORTED FROM TUNISIA AND LIBYA WHILE REBELS TOPPLED QADDAFI. NOW HE'S RELIVING THAT TIME—THE GOOD PARTS, THAT IS—AT A REMARKABLE NEW RESTAURANT.



**David Greene, ABOVE LEFT, discovered the savory pastry called brik (p. 109) at cafés in Tunisia, while awaiting a visa into Libya.**

**MOST MORNINGS** my alarm goes off at 2:45. That's the drill, so I can make it to NPR's studios in time to host our newsmagazine *Morning Edition*. I roll over in bed and often—sadly—I am alone. My wife, Rose Previte, is still two floors beneath our apartment in the restaurant she owns and runs, cleaning, counting money and locking up.

It's not exactly a textbook marriage, if there is such a thing. It is the manifestation of our dreams—mine to travel the world as a journalist, Rose's to open a restaurant and bar that serves as a place where our Washington, DC, neighbors can gather to taste the flavors of the world. Rose and I at least get a chance to kiss and say good morning—in her case, good night. She sometimes climbs the stairs to our apartment as I descend into the empty, quiet restaurant to wait for my taxi. I often look around the dining room with such pride, knowing the hours and passion and tears that Rose put into pulling this off.

The restaurant is called Compass Rose—her name, with a travel theme—and the specialty is international street food. Most dishes trigger a memory for me. Our honeymoon in Argentina. The vacation to Sicily after we got engaged. Walking the streets of Tbilisi together, stopping at street vendors for the decadent bread khachapuri so many times, I swore Georgian sulguni cheese was seeping from my pores.

CLOCKWISE FROM TOP LEFT: COURTESY OF DAVID GREENE; ALANNA TAYLOR-TOBIN; ROGER WOOD/CORBIS; LUCAS VALLECILLOS/VWPICS/REDUX

**"Being in a conflict zone heightens your awareness of everything—not just what you see and hear but also what you taste."**

During the three years I was based in Moscow as NPR's correspondent, Rose sacrificed beyond belief—this woman with Mediterranean blood (she's Sicilian-Lebanese) gave up her career in public policy to move to a frigid country where she could not legally work. She made the best of it by traveling around the former Soviet Union, around Europe and Asia and the Middle East, often with me. While tasting street food everywhere she went, her dream of owning a restaurant began to blossom. Rose believes street food is the great equalizer—it brings together people of all ages, from all walks of life, rich and poor. She wanted Compass Rose to embody that spirit of community. And it does.

Her restaurant holds deep meaning for me as well, perhaps of a different sort. Often during those three years based in Moscow, I was dispatched to conflict zones. The experience sometimes ended up being about a lot more than war. For instance, I celebrated my 34th birthday in Bishkek, Kyrgyzstan, a teeming Central Asian city that had descended into chaos in the spring of 2010. A bloody coup drove the president from power. Armed gangs of looters roamed the streets at night, firing guns into the air.

As a radio journalist, it was my job to capture whatever sounds I could, so I had my microphone—a "shotgun"-style mic, 16 inches long, narrow and black—pointing out my window. The phone suddenly rang, startling me.

"Mr. Greene, this is the front desk," the clerk said. "Our security guard outside is asking if you would please stop putting that thing out your window and please turn off your lights and close the curtains. We worry those people out there think you have a gun, and you are drawing problems for us."

I obliged, embarrassed and shaken.

Minutes later came a knock at my door. I was relieved that it was Sergei, my NPR colleague and translator. He was holding two mini bottles of vodka and a bran muffin in plastic packaging from his minibar. I hadn't realized the time was just past midnight on April 9.

"David, I know it's not much," Sergei said in his thick Russian accent. "But we need to celebrate." He sang "Happy Birthday" to me. We sat on the edge of my bed, sipping our vodka and taking turns tearing off chunks of stale muffin. It was the worst birthday cake ever—and the most memorable.

Being in a conflict zone, it seems, heightens your awareness of everything—not just what you see and hear but also what you taste. Even mundane routines are vivid because of the context. I can't tell you who I was with or how I celebrated many of my 37 other birthdays. The 34th is etched in my memory: Sergei, vodka and bran.

A year after being in Kyrgyzstan, I was dispatched from my post in Moscow to cover the Arab Spring. In Libya, fighting had erupted between Muammar al-Qaddafi's government forces and a scrappy rebel force. Thousands of displaced people were pouring across the border into refugee camps in Tunisia. That would be my first stop. As I packed up my gear in my apartment in Moscow, I spoke with one of NPR's foreign editors in Washington, a journalist who had covered many conflicts. "Greene, when you're in Tunisia," he said, "you gotta eat the brik. Trust me." I had no idea what he was talking about, and, frankly, local cuisine was pretty low on my priority list as I prepared to head for a war zone.

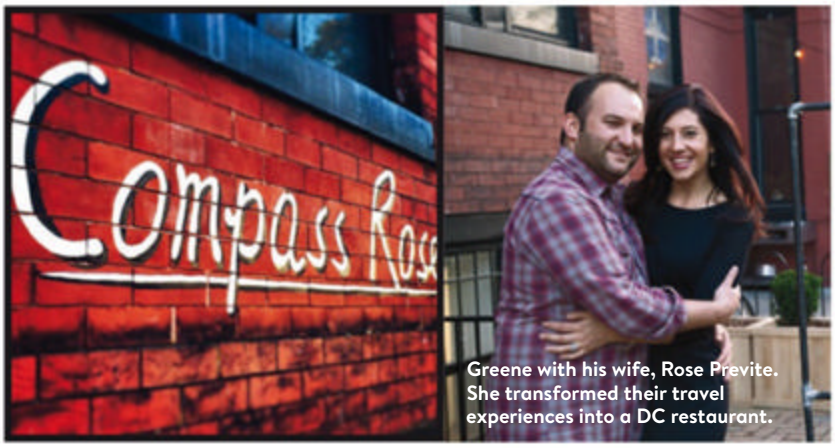
Arriving at the Tunisian border zone with Jim Wildman, a veteran producer and friend who had flown in from Washington, I was stunned by the conditions in one camp. It was a windy, dusty wasteland the size of four or five football fields, as I described it on the air, with thousands of people living and sleeping on blankets, wandering aimlessly, playing dominoes, gnawing on chunks of bread, helpless and confused.

Sitting cross-legged on one blanket was an Egyptian lawyer named Anwar who had been working inside Libya. Like most everyone else, he fled the violence and was forced to hand over his money and cell phone to Libyan border guards before crossing. He opened his beaten-up passport to the photo page to prove to us that he was usually well dressed and clean-shaven. "No shower, no bathroom, very cold," he said of his conditions now. "I am not man. I feel I am not man."

And here lies one of the surreal discomforts of reporting in a place like this. After hearing Anwar's story, and the stories of so many desperate people, we could drive away, thinking about where we might stop to eat. Guilty as I feel to mention it, we were starved after a long day of reporting.

In the evening, we found a restaurant with Tunisian classics. They served grilled chicken skewers, tender and perfectly flavored with Mediterranean spices. And they had brik. Our server explained that brik is a warm, flaky, savory pastry, made with a thin dough wrapped in a triangular shape around a filling and fried, not unlike a samosa. The filling could be meat, cheese or tuna, along with an egg and the chile paste harissa.

Over dinner, my colleague and I discussed our biggest challenge ahead: getting inside Libya. Another NPR team was in eastern Libya covering the rebel charge toward the capital, Tripoli. The Qaddafi government, still in charge in Tripoli, had been letting a small number of foreign reporters into that city, but it took patience and a visa. After two weeks in Tunisia—almost-daily visits to the border, planning sessions over brik—Jim and I got word that our visas were approved, but only if we flew to a consulate in Casablanca to retrieve them. The upside of this colossal detour was getting a few days of rest and a quick visit with Rose, who flew to meet us.




Greene with his wife, Rose Previte. She transformed their travel experiences into a DC restaurant.

**I WAS EAGER TO TELL ROSE** everything about Tunisia–the painful situation at the border but also the inspiring stories of Tunisians, who seemed to be on a slow but steady path to a democratic future. I told Rose about the beautiful landscape: the sparkling waters of the Mediterranean, the roads lined with olive groves, the sprawling deserts that glow at sunset and served as George Lucas's inspiration for *Star Wars*' fictional Tatooine. And I told Rose about brik. Getting a few days to catch up with my wife was more important than I realized, as Jim and I were about to begin two intense, claustrophobic weeks.

After landing in Tripoli, we were immediately corralled by government officials and escorted to the now-infamous Rixos hotel, where international journalists were mostly confined. Severe restrictions on our movements made it difficult to cover the unfolding story, but we did our best. A few days after we arrived, NATO began its bombing campaign to force Qaddafi from power. I stood on the hotel roof, using a satellite link to go on the air live. "This anti-aircraft fire, it seems in the vicinity of Muammar Qaddafi's large, sprawling military compound, which is just maybe less than a kilometer from our hotel," I said. "So it is possible that the Libyan military is putting on a display to, you know, send a message: 'Don't come near this compound.' We're not sure. But a lot of noise here over Tripoli, again, for the second night in a row."

Our most frightening experience came the night government officials suddenly arrived at the hotel, loaded us onto buses and took us to Qaddafi's compound for a tour. Word spread among us that NATO was planning to strike the compound that night; we wondered whether the government, in a desperate move, was using Western journalists as human shields. Every moment we spent on that compound was fraught. Whether NATO heard about our presence and called off the strike or the rumors were false, we made it safely back to the Rixos.

For journalists, the center of life was the hotel's vast dining hall, where we would pass hours eating, drinking tea and plotting how to evade government minders. The buffet was the same every day: pickled and fresh vegetables, hummus and tahini, bland grilled meat. Alcohol was smuggled in by journalists, but I rarely partook. The combination of nerves, no booze and the healthy-if-boring buffet had one upside: I lost 17 pounds on this assignment. At every meal, hotel staff watched us closely, making us wonder if they were government agents in disguise. On our final day in Libya, we realized they likely were.

Having been told by our editors that they were sending a new reporting team in, Jim and I were scheduled to be driven in government vans two hours west of Tripoli and dropped at the Tunisian border. As we were checking out of the hotel, a commotion erupted over in the dining room. A woman who had rushed into the hotel began screaming that she had been raped and beaten by a militia loyal to Qaddafi. Some of the restaurant servers, in their hotel uniforms, snatched knives from the dining-room tables and used them to corral her and ward off journalists who were trying to protect her. Still screaming, the woman was dragged from the hotel.

Jim and I were told that if we wanted to leave the country, we had to board the vans outside, which we did. We felt our first sense of relief–ironically–walking into a familiar border camp, dragging our suitcases to the exact spot where we had interviewed refugees a few weeks earlier. After calling our wives, we made our way to the first café we could find. I ordered brik. Nothing ever tasted better.

**"After calling our wives, we made our way to the first café we could find. I ordered brik. Nothing ever tasted better."**

Now, on those mornings when I find myself standing in the darkness at Compass Rose, waiting for my taxi and looking at a menu on the host stand in the glow of my iPhone, I'm flooded by powerful memories. I think about eating lamb with Rose in Lebanon, a country that has preserved its culture in the midst of endless conflict. I think about khachapuri, a source of pride in a country, Georgia, still healing from Soviet times. And I think about Tunisia, but also Libya, Egypt and Syria, Arab Spring countries, all with rich traditions–food, music, art–that will hopefully sustain them through this transition. And I think about what my wife has given to me and to her customers: a chance to taste delicious food and discover the meaning behind it.

*David Greene is cohost of NPR's* Morning Edition. *He is NPR's former Moscow bureau chief and has spent more than a decade covering politics and events from the White House and abroad.*

FROM LEFT: DAVID GREENE; SCOTT HENRICHSEN

## Tunisian Chicken Skewers

Active **30 min;** Total **30 min plus 3 hr marinating;** Serves **8**

At Compass Rose, the marinade for the chicken skewers is spiked with tangy pomegranate syrup. It would also be delicious on whole chicken legs or breasts.

- **2 Tbsp. extra-virgin olive oil**
- **½ small onion, thinly sliced**
- **1 red bell pepper, chopped**
- **½ cup drained mild Peppadew peppers, plus ¼ cup brine from the jar**
- **½ cup raisins**
- **¼ cup pomegranate molasses**
- **¼ cup unsalted roasted peanuts**
- **¼ tsp. cayenne**
- **Kosher salt and pepper**
- **6 skinless, boneless chicken thighs (1½ lbs.), cut into 1½-inch pieces**
- **Eight 8-inch skewers, soaked in water for 30 minutes if wooden**

**1.** In a large nonstick skillet, heat the olive oil. Add the onion and cook over moderately low heat, stirring occasionally, until lightly caramelized, about 10 minutes. Transfer the onion to a blender. Add the bell pepper, Peppadews and brine, raisins, pomegranate molasses, peanuts and cayenne to the blender and puree until smooth. Season the marinade with salt and pepper.

**2.** In a medium bowl, rub the marinade into the chicken. Cover and refrigerate for at least 3 hours or overnight.

**3.** Light a grill. Thread the chicken onto the skewers and season with salt and pepper. Grill over moderately high heat, turning, until lightly charred and cooked through, 10 to 12 minutes. Serve hot.

**MAKE AHEAD** The marinade can be refrigerated overnight.

**WINE** Vibrant, full-bodied white: 2014 Domaine de la Janasse Côtes du Rhône Blanc.

## Tuna Briks

Total **30 min**
Makes **8 small pies**

Briks are small, triangular, savory pastries prepared throughout Tunisia with fillings that range from meat and egg to mashed potato. One constant: the Tunisian chile paste harissa. This version is phyllo-based and filled with tuna, scallions, capers and parsley. The pastries are shallow-fried, so there's no need to brush butter between the phyllo layers as you would if you were baking them.

- **Two 7-oz. cans tuna packed in water, drained well and flaked**
- **¼ cup finely chopped scallions**
- **¼ cup chopped drained capers**
- **¼ cup chopped parsley**
- **¼ cup extra-virgin olive oil**
- **2 Tbsp. harissa**
- **Kosher salt and pepper**
- **6 sheets of phyllo dough**
- **1 large egg, beaten**
- **Canola oil, for frying**

**1.** In a medium bowl, combine the tuna, scallions, capers, parsley, olive oil and harissa. Season with salt and pepper and mix gently.

**2.** On a work surface, make 2 stacks of 3 phyllo sheets each. Cut each stack crosswise into four 4-by-12-inch strips. Keep the phyllo dough covered with a damp kitchen towel. Place a heaping ¼ cup of the tuna filling at the end of a strip closest to you. Brush the edge of the other end with the beaten egg. Fold the corner of the phyllo over the filling to form a triangle. Continue folding the triangle up and over itself until you reach the end of the phyllo strip; press to adhere. Repeat with the remaining phyllo strips, filling and beaten egg.

**3.** In a large cast-iron skillet, heat ¼ inch of canola oil until it shimmers. Fry 4 of the phyllo triangles over moderately low heat, turning occasionally, until golden and crisp, 3 to 4 minutes. Transfer the briks to a paper towel–lined plate to drain. Repeat with the 4 remaining phyllo triangles. Serve hot. —*Kay Chun*

**MAKE AHEAD** The filled phyllo triangles can be refrigerated for 3 hours before frying.

**WINE** Lively, fruit-forward sparkling wine: 2010 Juvé y Camps Brut Nature.



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# What China Can Teach Us About Wine

JEANNIE CHO LEE, A KOREAN-BORN, HONG KONG–BASED MASTER OF WINE, WEIGHS IN ON THE CHINESE WINE SCENE AND WHY NO CHINESE SOMMELIER WOULD PAIR GEWÜRZTRAMINER WITH CANTONESE CUISINE.

INTERVIEW BY **RAY ISLE**



COURTESY OF ASIAN PALATE

**Q. How popular is wine in China?**

**A.** The Chinese have been into wine for almost a decade now. Recently, sales have slowed; government policy now curbs luxury gift-giving, and wine is seen as a part of that. But I think that's a good shake-up. What's happening is that the true wine lovers are still drinking–the people who are saying, "I know wine's not that trendy or popular now, but I'm still going to drink it because I love the taste."

**Q. Is wine a traditional part of Chinese culture at all?**

**A.** No, but if you're talking about a sophisticated beverage where there's a quality spectrum and differences in taste, aroma and flavor, the Chinese have always had that. Think about tea. Tea has tannins and different textures, different quality levels–you can get inexpensive to very expensive tea, and green and black and everything in between. So when wine came along, it didn't take people long to catch on. Plus, the dining scene in China has improved incredibly in the last 20 years.

**Q. It reminds me in a way of Spain, post-Franco, when the culinary scene just exploded. But how big is this change?**

**A.** *Enormous.* Gosh, in the early '90s, Shanghai was a dining desert. Wine was only served in a handful of five-star hotels, and all of them had really awful wine lists. It was very sad. Now you have everything from basic kinds of noodle shops to Michelin-star-quality restaurants.

**Q. You're an author and a wine critic, and you also have a wine-education site called Asian Palate. But is there really such a thing?**

**A.** I coined that term just because I knew it was going to be controversial. You can never actually define an Asian palate, just like you can't define an American palate. But there is a difference if you grow up with rice as the main staple, with a way of dining where condiments and seasonings are much more important, dishes are far less meat-based, and a huge variety of cooking techniques are used in one meal.

**Q. What does that mean for wine?**

**A.** The difference is that when you have what I call "roving chopsticks," meaning your chopsticks dip in and out of anywhere between six to 10 dishes in front of you, it's a much greater variety than with Western cuisine. You can take rice with chicken in one bite, the next bite could be rice and fish, and then rice and vegetables could be the bite after that. So you can't possibly think about pairing wine with just one dish. We never eat that way. For Asian cuisine, wine needs the ability to adapt to a wildly diverse array of flavors.

**Q. Do you have any specific pairing recommendations?**

**A.** In general, lighter-bodied wines with greater acidity and lower alcohol levels work better with most Chinese food, most Japanese food, and most Vietnamese and Thai food. So a cool-climate Pinot Noir works very well with a lot of Asian cuisines because of its light tannins and high acidity–which give the wine a real freshness between bites. Many white wines work for the same reasons. But I would avoid highly aromatic varieties like Gewürztraminer. Americans always recommend it with Chinese food, but to me it dominates, rather than complements. Pinot Gris or Grigio is a much better choice. Albariño, too–it's light and floral, and it has good acidity. Honestly, I've never seen anyone in Hong Kong who knows anything about wine serve Gewürztraminer with Cantonese food.

PERCENTAGE OF WINE CONSUMED IN CHINA:

| RED | WHITE |
|---|---|
| 90% | 10% |

SIGNIFICANCE OF THE COLORS IN CHINESE LORE:

| | |
|---|---|
| good luck, joy | bereavement, death |

**Q. What about a lightly sweet Riesling paired with Chinese food?**

**A.** About the only time I pour sweeter wines is with European or North American guests who can't handle spices! If people aren't used to spicy food, you can just look at their faces and know they need something to save them. It's funny: If you go to southern India or Korea or Sichuan province, they're all drinking red wine. They love intensifying that burning sensation on the tongue with a dose of red wine tannins! It's very much a cultural thing. If you love that sensation of having your tongue on fire, you want it to linger.

**Q. You're originally from Korea, but you've lived in Hong Kong for more than 20 years. What are your favorite wine destinations in the city?**

**A.** Hands down the best wine list is L'Atelier de Joël Robuchon, right in Central. It's connected to Robuchon au Dôme in Macao, which has the greatest wine list in Asia. The food is extremely good, but it's the wine list that's spectacular. They must have over 3,000 selections–and if you order in advance, they can also ship in wines from the Macao restaurant, which has over 14,000 wines on its list.

**Q. What about an under-the-radar favorite restaurant in Hong Kong?**

**A.** Bistro du Vin. The owner loves Burgundy, and he has a great, fairly priced list. Plus, he'll let you bring your own wine. There's no corkage fee; he brings around a container and says, "Listen, we're giving you glasses and wine service, and it's up to you to tip however much you want."

**"If people aren't used to spicy food, you can just look at their faces and know they need something to save them."**

**Q. China has a huge culture of toasting with baijiu, the classic grain liquor. Is that true for wine?**

**A.** A lot of wine drinking here has been "*ganbei* style," though that's changing, slowly. *Ganbei* literally means dry (*gan*) glass (*bei*). While the rest of the world just sips when it toasts, being polite in China means draining your glass. That's fine with baijiu; it's served in tiny shot glasses. But now people fill up these gigantic Riedel wineglasses and expect you to guzzle it all down in one go. It's considered impolite if you don't!

**Q. So do you guzzle?**

**A.** I have to! But eventually I'll tell the waiter, "My glass, I want you to just put a tiny little drop in it." The absolute bare minimum. That way if I have to do the *ganbei*, I can still survive the night.



Pepe Raventós farms his vineyards biodynamically, using donkeys to help plow.

# Can Spain Rival Champagne?

CAVA, THE SPARKLING WINE OF SPAIN, IS KNOWN FOR BEING PLEASANT AND INEXPENSIVE. BUT NOW ONE OF ITS STAR PRODUCERS IS AIMING TO BE AMONG THE BEST IN THE WORLD.

BY **RAY ISLE** PHOTOGRAPHS BY **GUSTAV WIKING**

**OCCASIONALLY, YOUR DONKEY** wanders off. It's one of those things–some days it rains, some days the donkey ends up at the Cafè de la Plaça in the middle of town. Perhaps in small Catalan towns like Sant Sadurní d'Anoia, donkeys sometimes feel a late-afternoon desire for good coffee; who can say? Regardless, when the donkey wanders off, you go get it.

It was when Manuel Raventós, the owner of the Spanish sparkling wine producer Raventós i Blanc, went to retrieve the donkey that he got what he refers to as a "dark look" from one of the old men at the bar. The old men are there every day. The Cafè de la Plaça is where they go to drink coffee and talk about the world. This day, though, the dark look seemed to be saying, "You are betraying Cava and betraying Sant Sadurní!"

Sant Sadurní d'Anoia is a sleepy little Catalan town, but it's also the heart of Cava production. Cava is the sparkling wine of Spain; the country produces some 220 million bottles of it each year. It's made from a trio of local grapes–Macabeo, Parellada and Xarel-lo–and like Champagne it follows a labor-intensive process that requires a second fermentation in the bottle to create its effervescence. Unlike Champagne, though, Cava is typically inexpensive. The most recognizable Cava available in the United States, Freixenet's black-bottled Cordon Negro, runs about $10.

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; PROP STYLIST: PAIGE HICKS




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Pepe Raventós belongs to the 21st generation to farm the land around Raventós i Blanc.

## Cava's Best

Some outstanding sparkling wine is being made in Spain with the Cava designation. Here are my favorite bottles.

**NV Avinyó Reserva Brut Nature Cava ($21)** A single, family-owned vineyard provides the grapes for this steely, focused Cava.

**2009 Gramona Gran Cuvée Cava ($22)** Even Gramona's least pricey wines, like this rich cuvée, age for 18 months minimum.

**2007 Mestres Coquet Gran Reserva Cava ($27)** The Mestres family has been making Cavas like this honey-scented one since 1925.

**2008 Recaredo Brut Nature Cava ($35)** Recaredo is one of the only Cava producers to use entirely estate-grown grapes. This bottling shows the bodega's style well: crisp, incredibly focused, intense.

**2007 Agustí Torelló Mata Kripta ($110)** The football-shaped bottle may be bizarre, but the old-vine Cava inside it is one of the region's most subtle and nuanced.

**"Cava is a great value," says Pepe Raventós. "But our dream is to make the *best possible* sparkling wine."**

What Manuel Raventós thought the day he felt accused of betraying Cava was, "What is Cava anyway? It's meaningless! And what we are doing is going to *help* this town." It was Manuel's and, particularly, his son Pepe's continued dismay at the overall quality of Cava that led them, in 2012, to stop labeling any of their wines as such. Now they are trying to create a new appellation (or DO) called Conca del Riu Anoia—in essence, seceding from the Cava DO to try and redefine the sparkling wines of this region. They hope to prove that this part of Spain can make world-class sparkling wines on par with Champagne—starting with Raventós i Blanc.

Pepe says: "Cava is a great-value Spanish sparkling wine. But our dream is to help nature produce the *best possible* expression of sparkling wine—authentic wine, from a particular place."

Starting a new DO separate from Cava might seem like a small part of achieving this goal, but DOs—or AOCs in France, or DOCs in Italy—are significant. Intended to regulate the quality and geographical origin of a wine, they derive from the idea that products of a specific place have a distinctive character that's worth protecting. But the Cava DO is bizarre because its boundaries are so vast. It includes a large chunk of Spain: Penedès, the region south of Barcelona that produces most Cava, but also parts of Valencia, Navarra, the Basque Country, Rioja and Aragón. It's more like a gerrymandered congressional district than a wine region. On top of that, its rules allow (for example) a winery to buy up to 25 percent of its production *en punta*—basically, to purchase wine that has been made, bottled and aged by someone else. The goal of a DO is to protect quality and promote terroir, but the Cava DO seems perversely engineered to allow exactly the opposite.

The new Conca appellation Pepe wants to create would be more stringent: Among its requirements, grapes would have to be grown organically or biodynamically, and wines aged at least 18 months (Cava requires nine). "They're the strictest wine regulations in the world, including Champagne," he says, with evident pride.

**THE RAVENTOSES' SECESSIONIST** move has stirred controversy in part because the family name is so inextricably tied with Cava. Back in 1872, a member of the Raventós family created Spain's first sparkling wine. Codorníu, which the family co-founded and a branch of it still owns, is one of the largest producers of affordable sparkling wine in the world. Josep María Raventós i Blanc, Manuel's father, was for many years the general director of Codorníu, as well as one of the instrumental figures in the creation of the Cava DO itself. And yet, it was Josep's



















GUARACHI WINE PARTNERS www.guarachiwinepartners.com Mendoza, Argentina



Spicy seafood fideos. LEFT: Pepe Raventós and his father, Manuel.

**"I hope I don't ruin our business," says Pepe Raventós. "I sometimes do feel like I'm the only one who believes."**

dissatisfaction with the quality of most Cava that led him to leave Codorníu and found Raventós i Blanc in 1986. (Tragically, he died almost immediately afterward, leaving Manuel to fulfill his vision.)

The land surrounding the Raventós i Blanc winery, which forms the heart of the new appellation they hope to establish, has been in the Raventós family since the 1490s (possibly before; as Manuel told me, the Black Plague wiped out most of Catalonia right before that, so records are a little thin). Pepe Raventós belongs to the 21st generation to farm it. Leather-bound ledgers in the winery contain handwritten records of the family's wine business, back to the mid-1800s; when I sat down with Manuel one afternoon, we leafed through them. It was a bit of time travel: the entire history of Cava in neat black numbers, starting when it was known in Catalan as Xampán (eventually, the Champenois objected); years of good harvests and bad; boom sales during wartime (Manuel's grandfather realized early on that whenever the Germans started a war, one of the first things they did was overrun Champagne); visits from Spain's king.

As Pepe explains, the land itself is old, too. The Anoia River carved a depression in the Penedès Valley 12 million years ago; the calcareous ocean fossils in the *conca,* or basin, of the Anoia are what Pepe feels give their wines such distinctive minerality and character. "The oldest soils are exposed here," he says. "It's like the Colorado River, when it carved the Grand Canyon. It's an extraordinary place for wine."

That claim is borne out by the sparkling wines Raventós i Blanc makes. There are four. Unlike most Cava, all are vintage-dated. The 2012 L'Hereu ($20), from organically farmed, 30-year-old vines, is pale gold in hue, delicate and aromatic; it has the apple-citrus notes typical of Cava, but with a finesse that recalls Champagne. The 2012 De Nit ($28), a rosé, is streamlined and elegant, with a floral-citrus aroma and a light yeasty note. The 2010 Gran Reserva de la Finca ($40) comes exclusively from the best sections of the estate vineyards. Aged for 32 months before release, it's remarkably complex, with aromas and flavors of nuts and toast in addition to citrus fruit. Probably more important, it is distinctive; this is a wine that tastes as though it comes *from* somewhere. Finally, there is the extremely small-production 2007 Enoteca Personal Manuel Raventós ($80), which is aged for seven years in the bottle. Full of savory umami flavors yet also surprising freshness, it satisfies the question of whether the Raventós wines have the capacity to age like top Champagne: They do.

There are unquestionably other similarly ambitious producers in the Cava region who make extremely impressive sparkling wines (Recaredo and Gramona are two good examples). But most, despite misgivings about the overall image of Cava, have not left the DO and still label their wines as Cavas. The Raventoses' real triumph will come if and when enough of these producers join in their quest to create a Conca del Riu Anoia DO.

Some of the reluctance is cultural. As Xavier Gramona told me: "I can't go and have a coffee with everyone I have known for years and say, 'You don't know what you're doing, and we're leaving.' I think we can change things from within."

Financial considerations play a big role, too. Millions of people buy Cava; it's an incredibly recognizable, popular type of wine. Take "Cava" off your label and substitute "Conca del Riu Anoia" for it, and the reaction of most wine buyers is going to be something like, "Huh? What's that?" Economically, that translates to a huge risk.

However, Pepe is undaunted: "I hope I don't ruin our business, and that I live through all this. I sometimes do feel like I'm the only one who believes. But what I'm trying to do, it's not the highway; it's the little road. It's steep, and it takes time. And this place, where we are, has so much potential. I am convinced of that. We're going to make wines so good they will make you cry."

# Catalan Homestyle

F&W's Ray Isle brought back ideas and photos from Catalonia that our Test Kitchen's Kay Chun transformed into recipes.

## Spicy Fideos with Mussels and Calamari

Total **50 min;** Serves **4**

Catalan cooks brown short dry noodles called fideos in oil, then simmer with a bit of stock and fresh seafood. Kay adds an untraditional topping of parsley and crunchy almonds.

- **¼ cup chopped parsley**
- **¼ cup chopped Marcona almonds**
- **2 Tbsp. extra-virgin olive oil**
- **1 shallot, finely chopped**
- **3 garlic cloves, minced**
- **2 dried chiles de árbol, stemmed and crumbled**
- **7 oz. fideos or angel hair pasta, broken into 1-inch lengths (2 cups)**
- **Kosher salt and pepper**
- **1 small tomato, diced**
- **1 Tbsp. tomato paste**
- **Pinch of saffron threads**
- **1 cup chicken stock or low-sodium broth**
- **One 8-oz. bottle clam juice**
- **1 lb. mussels, scrubbed and debearded**
- **½ lb. cleaned calamari, bodies sliced ¼ inch thick**

**1.** In a small bowl, combine the parsley and almonds.

**2.** In a large enameled cast-iron casserole or paella pan, heat the oil. Add the shallot, garlic, chiles and fideos, season with salt and pepper and cook over moderately low heat, stirring occasionally, until the fideos are lightly toasted, about 5 minutes. Stir in the tomato, tomato paste and saffron and cook, stirring, until the tomato paste is lightly caramelized, about 3 minutes. Stir in the stock and clam juice and bring to a simmer. Cook over moderate heat until the fideos are al dente, about 5 minutes.

**3.** Stir in the mussels and calamari, cover and cook over low heat until the mussels open, 8 to 10 minutes. Season with salt and pepper. Top with the parsley and almonds and serve.

**WINE** Dry sparkling wines like the 2012 Raventós i Blanc L'Hereu have a bright tartness that goes well with shellfish.

## Pan con Tomate with Garrotxa Cheese

Total **20 min;** Serves **8**

Garrotxa is a semi-firm, delicately flavored Catalan goat cheese that's perfect for grating over crunchy, garlicky tomato-rubbed toast.

- **Eight ½-inch-thick slices of ciabatta**
- **Extra-virgin olive oil, for brushing and drizzling**
- **2 garlic cloves, halved crosswise**
- **4 tomatoes, halved crosswise**
- **Kosher salt and pepper**
- **Shaved Garrotxa cheese, for topping**

Preheat the oven to 375°. Brush one side of each bread slice with oil and arrange oiled side up on a baking sheet. Bake for 10 minutes, until golden. Rub the toasts with the garlic cloves, then rub with the tomato halves until all of the flesh is gone; discard the tomato skins. Season the toasts with salt and pepper. Top with cheese, drizzle with olive oil and serve.

## Grilled Mushrooms and Sausages with Pimentón Vinaigrette

Total **40 min;** Serves **6**

- **½ cup plus 3 Tbsp. extra-virgin olive oil, plus more for brushing**
- **2 lbs. mixed wild mushrooms, such as hen-of-the-woods, cremini and chanterelles, cut into large pieces**
- **Kosher salt and pepper**
- **1½ lbs. mixed sausages, such as soft Spanish chorizo and Italian pork sausage**
- **3 Tbsp. sherry vinegar**
- **3 garlic cloves, minced**
- **1½ tsp. pimentón**
- **4 oz. frisée, torn into large pieces (4 cups)**
- **Crusty bread, for serving**

**1.** Preheat a griddle or 2 large cast-iron skillets and lightly brush with olive oil. In a large bowl, toss the mushrooms with 3 tablespoons of the olive oil and season with salt and pepper. Cook the mushrooms and sausages on the griddle over moderate heat, turning occasionally, until golden and cooked through, about 10 minutes for the mushrooms and 10 to 15 minutes for the sausages.

**2.** Meanwhile, in a small bowl, whisk the remaining ½ cup of olive oil with the vinegar, garlic and pimentón. Season the vinaigrette with salt and pepper.

**3.** Transfer the cooked mushrooms to the large bowl. Add the frisée and ¼ cup of the pimentón vinaigrette and toss to coat. Mound the salad on a platter, arrange the sausages alongside and spoon ¼ cup of the vinaigrette on top. Serve with crusty bread, passing the remaining vinaigrette at the table.

**WINE** Raventós i Blanc's 2012 De Nit rosé, with its crisp bubbles and berry-inflected flavors, is ideal with this earthy, tangy dish.



PAN CON TOMATE WITH GARROTXA CHEESE

# Why Vintage Matters

WARM DAYS AND COOL NIGHTS ARE GOOD, HAIL IS BAD AND MORE ON THE METEOROLOGY BEHIND AN AWESOME OR AWFUL VINTAGE.

BY **MEGAN KRIGBAUM**

## How Weather Affects Wine

Vintage is about the last thing most casual wine drinkers look for on a label, but it can be a great indicator of what's going on in the bottle. The best vintages, in any region, have a growing season that's consistently warm day to day, with cool nights; no frost after budbreak; and rain in the growing season but not during harvest. In years that deviate from this ideal, the effect is noticeable. Hot vintages can result in higher alcohol levels, very ripe fruit and lower acidity; cold-vintage wines tend to be lighter bodied with higher acidity. If it's too cold, grapes won't ripen enough to be made into wine at all.

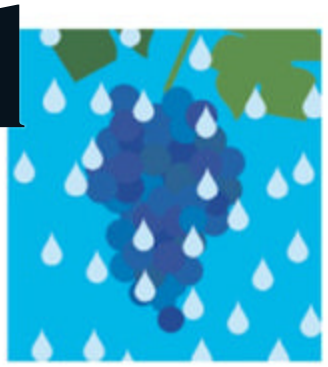
## How to Save a Vintage

Wine growers and meteorologists are in competition for the title of "most weather-obsessed." Since the earliest days of winemaking, producers have been devising more-advanced ways to protect their vines. Today, many wineries use wind machines or even, in rare cases, helicopters to fend off frost. In hail-prone places like Argentina's Mendoza, growers cover vines with nets or shoot off hail cannons, which create shock waves in clouds to break up ice crystals. In regions that permit irrigation, growers can use infrared sensors to pinpoint which parts of a vineyard most need water in a drought.

### Weather Emergencies

*Winemakers' worst nightmares*

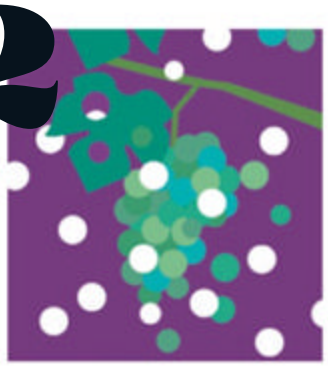
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### LATE-SEASON RAINS

When grapes are ready to be picked, they're very plump and form tight bunches. If rain gets into these clusters, mold and mildew can grow easily. Rains late in the season will also dilute the flavors in the wine.

2



### HAILSTORMS

Hail has been ravaging vineyards in large swaths of France and Italy over the past several years. Not only can the stones hurt grapes, but they may also shred the leaves (which protect the fruit) and cause long-term damage to the vines.

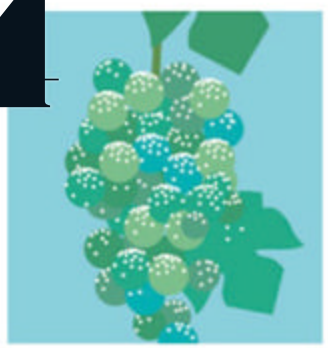
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### HEAT SPIKES

Grapes don't respond well to any rapid temperature change, but heat spikes are especially problematic because the fruit can overripen quickly—or even turn into raisins.

4



### FROST

Grapes are very vulnerable to frost from the time the vines blossom until harvest. Early frosts can stop grapes from growing; late frosts are only a benefit in regions that produce ice wine.

### Wines to Try

*Bottles from regions with excellent recent vintages*

**2012 The Eyrie Vineyards Willamette Valley Pinot Noir ($35)** After two cold, rainy years came this near-perfect one. Jason Lett worked with vines his dad planted in the '60s to produce this concentrated Pinot.

**2013 County Line Chardonnay ($28)** Winemaker Eric Sussman used fruit from California's ordinarily cool Sonoma Coast to make this outstandingly juicy, vibrant Chardonnay.

**2013 Huia Sauvignon Blanc ($18)** New Zealand's Marlborough has notoriously great weather, and this year was spot-on. The Sauvignons, like this organic one, have real depth of flavor and mesmerizing acidity.

ILLUSTRATIONS: BEN WISEMAN

FOOD&WINE

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# 195 COUNTRIES 650 RECIPES 1 COOK

## HOW BLOGGER SASHA MARTIN TRAVELED FROM AFGHANISTAN TO ZIMBABWE IN HER OKLAHOMA KITCHEN.

Photographs by Con Poulos

**COOKING A RECIPE** from every country in the world–that was the mission of my blog, Global Table Adventure. When I launched it in 2010, my daughter was seven months old and my husband was a picky eater. By the time I made my way from Afghanistan to Zimbabwe–195 countries and 650 recipes later–I had a four-and-a-half-year-old and Mr. Picky was not so picky anymore.

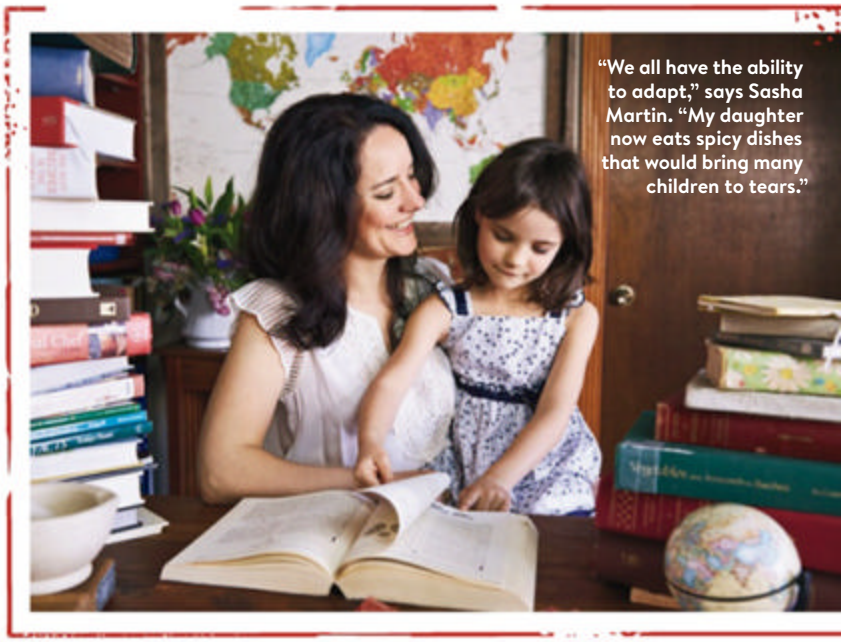
My decision to take this journey seemed at first like a happy-go-lucky impulse, an upbeat way to learn about the world and raise my daughter with an international perspective at a time when we could not travel. Then I decided to turn the blog into a memoir, *Life from Scratch*. The serious introspection that followed led me to the truth about why I decided to obsessively cook the world from my small kitchen in Tulsa, Oklahoma. I realized that though the vicarious travel was fascinating, it was my almost irrational hunger for a sense of belonging that held the key to *why* I'd started blogging in the first place. As it is for so many people, this hunger was rooted in my childhood. And so my memoir began where the real story began–back when I was a little girl, wading through the murkiness of loss.

I was raised in a streetcar suburb of Boston by my bootstrapping mother, a woman who is as creative as she is maddening. She taught my brother and me that there's a difference between poverty of resources and poverty of spirit. Together we cooked the feasts of our imagination in our makeshift kitchen: 19-layer German tree cakes and lamb roasts we scrimped and saved for. Despite our food stamp budget, I never felt poor. But Mom's strong personality clashed with the authority figures in our lives, and my brother and I soon endured several stints in foster care. When the situation worsened, family friends became our legal guardians. What came next was a heartbreaking narrative of estrangement and faltering attempts to rebuild troubled relationships.

I spent much of my adolescence in Europe, far from anyone I'd ever known or loved. My new family stressed the importance of a good education but believed the kitchen was no place for a child. So I took to the streets of Paris, wandering among boulangeries, crêperies and fromageries. It wasn't so much about the food as it was about trying to connect with my faraway mother. Years later, when it came time to raise my own little girl, it was only natural that I looked to cooking for inspiration–not just to feed her, but also to find my footing as a parent.

At first I relished the chance to experiment with unusual recipes for my blog, like babenda, a dish from the African country of Burkina Faso made with dried anchovies, spinach and funky fermented locust beans. It was also thrilling to discover simple new ways to prepare familiar ingredients, like spicy stir-fried cucumbers from northern China. A pinch of red pepper flakes was once enough to make me sweat. But cooking the world fortified my taste buds, and now when I make the cucumbers I triple the heat. We all have the ability to adapt: Even my daughter now eats spicy dishes that would bring many children to tears.

Early successes like those cucumbers inspired me to focus on recipes that are easy enough for a weeknight and elegant enough for the weekend. My husband loves crisp, spicy coconut shrimp from Papua New Guinea, while my daughter adores the Saudi Arabian semolina cake called basboosa–she even requested it for her fifth birthday. My first basboosa was little more than a sweet brick in a sludge of lemon and rose water syrup. I made my way to a local Middle Eastern market to figure out where I'd gone wrong. The shopkeeper guided me toward the proper superfine durum semolina (which *will* absorb the syrup) and gave me a master class on different ways of preparing the recipe. I left that shop not only with the semolina but also with a sense of friendship and community I hadn't expected.



"We all have the ability to adapt," says Sasha Martin. "My daughter now eats spicy dishes that would bring many children to tears."

With Global Table Adventure, I insisted on celebrating every cuisine in the world–there would be no talk of war or other hardships. With *Life from Scratch*, I got to the heart of my desire for peace. Cooking the world wasn't just about appreciating other cultures. It helped me learn to love my imperfect world, too.

FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. PORTRAIT: JASON FRANK ROTHENBERG; HAND LETTERING: CB OWENS




*Plate by ClayKat Ceramics.*



*Bowl and kitchen tool from Blackcreek Mercantile & Trading Company; mortar and pestle from ABC Carpet & Home.*

SWAZI SALAD

## SWAZILAND

"This simple salad, called slaai, combines Swaziland's indigenous vegetables such as avocado, lettuce and beets," says Martin. "There's no dressing, save, perhaps, for a squeeze of lemon juice and fresh minced ginger. Croutons? Forget it. The crunch comes from a handful of crushed peanuts and the crisp bite of sharp radish."

### Swazi Salad

Active **20 min**
Total **1 hr 20 min;** Serves **6**

- **3 medium beets (12 oz.), scrubbed**
- **¼ cup canola oil**
- **2 Tbsp. fresh lemon juice**
- **2 tsp. minced peeled fresh ginger**
- **Kosher salt and pepper**
- **1 head of romaine lettuce (1 lb.), coarsely chopped**
- **3 radishes, thinly sliced**
- **1 Hass avocado, peeled and coarsely chopped**
- **¼ cup crushed roasted peanuts**

**1.** Preheat the oven to 450°. Wrap the beets in foil and place them on a baking sheet. Roast for about 1 hour, until tender. Unwrap and let cool. Slip off the skins and cut the beets into wedges.

**2.** Meanwhile, in a small bowl, whisk the oil with the lemon juice and ginger and season with salt and pepper.

**3.** In a large bowl, toss the romaine, radishes, beets and all but 2 tablespoons of the dressing. Transfer to a bowl. Top with the avocado and drizzle with the remaining dressing. Scatter the peanuts on top and serve.

**MAKE AHEAD** The roasted beets can be refrigerated for up to 3 days.

## NIGERIA

Martin says: "These kebabs, which are superpopular throughout West Africa, crackle with the crispiest crust: ground peanuts seasoned with fresh ginger, garlic, paprika and onion powder. Plus, as is common in sub-Saharan African cooking, there's a bouillon cube for salty, rich flavor."

### West African Chicken Kebabs

Active **30 min;** Total **1 hr**
Serves **4**

- **1 cup roasted peanuts**
- **1 Tbsp. finely grated ginger**
- **3 garlic cloves, crushed**
- **1 chicken bouillon cube**
- **2 tsp. paprika**
- **1½ tsp. onion powder**
- **½ tsp. cayenne**
- **1 lb. skinless, boneless chicken breast, sliced crosswise ¼ inch thick**
- **¼ cup canola oil**
- **Kosher salt and pepper**
- **16 wooden skewers, soaked in water for 30 minutes**

**1.** In a food processor, pulse the peanuts until finely chopped. Add the ginger, garlic, bouillon cube, paprika, onion powder and cayenne and pulse until a coarse and crumbly mixture forms. Spread the peanut mixture on a large plate.

**2.** Rub the chicken all over with 2 tablespoons of the oil and season with salt and pepper. Thread the chicken onto the skewers and press into the peanut mixture to coat both sides. Arrange the skewers on a plate. Let stand at room temperature for 30 minutes.

**3.** In a grill pan, heat 1 tablespoon of the oil. Cook half of the chicken over moderate heat, turning carefully, until deep golden and the chicken is cooked through, about 5 minutes. Repeat with the remaining oil and chicken. Serve hot.

**WINE** Try these flavorful kebabs with a full-bodied, aromatic white from Alsace, like the 2013 Hugel Gentil.



## PAPUA NEW GUINEA

"Coconut milk and shredded coconut, which give these shrimp their delicious flavor, are traditional ingredients in Papua New Guinea," Martin says. "Cooks there often use humongous prawns instead of dainty shrimp and serve chile sauce on the side for dipping."

### Spicy Coconut Shrimp

Total **40 min;** Serves **4**

- **⅓ cup all-purpose flour**
- **1 tsp. cayenne**
- **½ tsp. kosher salt, plus more for seasoning**
- **½ cup panko**
- **⅓ cup unsweetened shredded coconut**
- **⅓ cup unsweetened coconut milk**
- **1 lb. large shrimp, shelled and deveined**
- **Canola oil, for frying**
- **Lemon wedges, for serving**

**1.** In a shallow dish, whisk the flour with the cayenne and the ½ teaspoon of salt. In a second shallow dish, mix the panko with the shredded coconut. Add the coconut milk to a small bowl.

**2.** Season the shrimp with salt. Working with 1 shrimp at a time, dredge it in the flour mixture, then dip it in the coconut milk, letting the excess drip off. Coat the shrimp in the panko mixture. Transfer to a plate. Repeat to coat the remaining shrimp.

**3.** In a large cast-iron skillet, heat ¼ inch of oil until shimmering. In 2 batches, fry the shrimp over moderate heat, turning, until golden and crisp and cooked through, about 3 minutes. Drain briefly on paper towels and serve hot with lemon wedges.

**WINE** Zippy, lightly sparkling Vinho Verde: NV Broadbent.



## TURKEY

Martin explains: "What makes this tabbouleh different from more common versions is the tomato paste and hot red pepper paste (here, I call for harissa). The result is a spicier, richer-tasting recipe."

*Yellow and white bowls by Suite One Studio.*

### Turkish Tabbouleh

Active **30 min;** Total **4 hr 30 min**
Serves **8**

- **2 cups (12 oz.) medium-grade bulgur**
- **¼ cup extra-virgin olive oil**
- **3 Tbsp. tomato paste**
- **2 Tbsp. fresh lemon juice**
- **1 Tbsp. harissa**
- **Kosher salt**
- **2 cups boiling water**
- **2 tomatoes, cut into ¼-inch dice**
- **⅓ cup finely chopped red onion**
- **½ hothouse cucumber, cut into ¼-inch dice**
- **1 yellow bell pepper, seeded and cut into ¼-inch dice**
- **1 cup chopped parsley**
- **½ cup thinly sliced scallions**
- **½ cup chopped mint**

**1.** In a large bowl, combine the bulgur, olive oil, tomato paste, lemon juice and harissa and season with salt. Mix well, then stir in the boiling water. Add the remaining ingredients except the mint and mix well. Cover and refrigerate until the bulgur is tender, about 4 hours.

**2.** Season the tabbouleh with salt and stir in the mint. Transfer to a platter and serve.

**MAKE AHEAD** The tabbouleh can be refrigerated overnight.

# SAUDI ARABIA

"The sweet semolina cake called basboosa is beloved throughout the Middle East, especially Saudi Arabia," Martin says. "My version, bright with lemon juice and fragrant with rose water, is quick to make, dense but moist, and best with a hefty dollop of whipped cream and a strong cup of tea."

## Sweet Semolina Cake with Rose Water

Active **20 min**
Total **3 hr plus overnight soaking;** Makes **One 8-inch cake**

CAKE

- **¼ cup ghee, melted, plus more for greasing**
- **3 cups (17 oz.) fine durum semolina**
- **1¼ cups sugar**
- **1 Tbsp. baking powder**
- **1 tsp. rose water**
- **Slivered almonds, for garnish**

SYRUP

- **½ cup sugar**
- **1 Tbsp. fresh lemon juice**
- **¼ tsp. rose water**
- **Whipped cream, for serving**

**1. Make the cake** Grease an 8-inch round cake pan. In a large bowl, combine all of the ingredients except the almonds. Add 1¼ cups of warm water and mix with a wooden spoon until a thick batter forms. Scrape the batter into the prepared pan and let rest at room temperature until set and semi-firm, about 30 minutes.

**2.** Preheat the oven to 325°. Using the tip of a sharp paring knife, score the top of the cake in a diamond pattern, cutting ¼ inch deep into the cake. Place a few almond slivers in each diamond, pressing gently to help them adhere. Bake the cake for about 45 minutes, until golden and a cake tester inserted in the center comes out clean. Transfer to a rack and let cool for 30 minutes.

**3. Meanwhile, make the syrup** In a small saucepan, combine the sugar, lemon juice, rose water and ½ cup of water and bring to a simmer. Cook over moderate heat, stirring, until the sugar dissolves, about 2 minutes. Let cool.

**4.** Using a sharp paring knife, cut the cake along the score lines all the way to the bottom of the pan. Pour the syrup evenly all over the cake. Let the cake stand for at least 1 hour or overnight to absorb the syrup. Serve with whipped cream.



*Pan from Mill Mercantile.*

# CHINA

"Who knew cooked cucumbers could be so delicious?" says Martin. "Northern China is the inspiration for my tangy, spicy recipe, which combines sautéed cucumbers with mushrooms, jalapeño, vinegar and a bit of sugar."

## Hot and Sour Cucumbers

Total **30 min;** Serves **4**

- **2 Tbsp. toasted sesame oil**
- **2 garlic cloves, thinly sliced**
- **1 tsp. minced fresh ginger**
- **4 oz. shiitake mushrooms, stemmed and thinly sliced**
- **1 jalapeño, minced**
- **2 Tbsp. unseasoned rice vinegar**
- **1 Tbsp. light brown sugar**
- **1 hothouse cucumber, sliced ½ inch thick on the diagonal**
- **1½ tsp. fresh lemon juice**
- **Kosher salt**

In a large nonstick skillet, heat the sesame oil. Add the garlic and ginger and cook over moderately high heat, stirring, until fragrant, 30 seconds. Add the mushrooms and jalapeño and cook, stirring, until the mushrooms start to soften, about 2 minutes. Stir in the vinegar, sugar, cucumber slices and 2 tablespoons of water and stir to coat in the sauce. Cover and cook over moderate heat, stirring occasionally, until the cucumbers are tender and the sauce is thickened, 5 to 7 minutes. Stir in the lemon juice and season with salt. Serve warm.

*continued on p. 146*




*Platter by Humble Ceramics; knife from Tortoise General Store; plate by ClayKat Ceramics.*



**Italy's Amalfi Coast inspired this simple dish of pasta, Parmigiano-Reggiano and capers (p. 130) from blogger Katie Quinn Davies,** OPPOSITE.

# THE NOMAD COOKS

The adventurous, on-the-go bloggers and cookbook authors here are on a quest to find authentic flavors all around the world. And they're taking thousands of fans along for the ride.

**PRODUCED BY**
Kate Heddings & Sara Parks



KATIE QUINN DAVIES (2)

## *SPAGHETTI WITH BACON, CAPERS AND MINT*

PAGE 128

Total **30 min;** Serves **4 to 6**

- **1 lb. spaghetti**
- **1 Tbsp. extra-virgin olive oil, plus more for drizzling**
- **1 onion, finely chopped**
- **½ lb. slab bacon, cut into ¼-inch dice**
- **2 garlic cloves, finely chopped**
- **1 lb. cherry tomatoes, halved, seeds squeezed out**
- **Salt**
- **⅓ cup salted capers, rinsed with hot water and drained**
- **½ cup torn mint leaves**
- **Pepper**
- **Shredded Parmigiano-Reggiano cheese, for serving**

**1.** In a large saucepan of salted boiling water, cook the spaghetti until al dente. Reserve ½ cup of the cooking water, then drain the pasta.

**2.** Meanwhile, in a large nonstick skillet, heat the 1 tablespoon of olive oil. Add the onion and cook over moderate heat, stirring occasionally, until starting to soften, about 4 minutes. Add the bacon and cook, stirring occasionally, until the bacon and onion are browned, about 5 minutes. Stir in the garlic and cook until fragrant, about 30 seconds. Add the tomatoes and a generous pinch of salt and simmer over moderately low heat, stirring occasionally, until the tomatoes start to soften, about 6 minutes. Stir in the capers and mint and season with salt and pepper.

**3.** Add the pasta and the reserved cooking water to the tomato sauce and toss over moderate heat for 1 minute. Season with salt and pepper, drizzle with oil and serve, passing cheese at the table. *—Katie Quinn Davies*

**WINE** Have this pasta with a light-bodied Italian red, like the 2013 Matteo Correggia Anthos or 2013 Montalbera Grignolino.

WHATKATIEATE.COM

# *KATIE QUINN DAVIES*

The Dublin-born, Sydney-based talent behind the blog and book *What Katie Ate* is a master at creating simple, brilliant recipes and gorgeous yet seemingly unstyled food photographs. The success of her first book set her off on nearly two years of constant travel, shooting for commercial clients and gathering ideas for *What Katie Ate at the Weekend*. One of her favorite stops: Italy's Amalfi Coast, "without a doubt the most beautiful place I have ever been to." –M. ELIZABETH SHELDON



**The Amalfi Coast belongs on everyone's bucket list, says Quinn Davies, a fan of the crisp pizzas,** OPPOSITE.

KATIE QUINN DAVIES (2)



## *TOMATO, ZUCCHINI AND SALAMI PIZZA*

Active **50 min;** Total **2 hr 45 min**
Makes **two 12-inch pizzas**

DOUGH

- **1½ Tbsp. extra-virgin olive oil, plus more for greasing**
- **¾ cup warm water**
- **¾ tsp. active dry yeast**
- **2½ cups all-purpose flour, plus more for dusting**
- **Salt**

SAUCE

- **1 Tbsp. extra-virgin olive oil**
- **1 small onion, finely chopped**
- **3 garlic cloves, finely chopped**
- **One 15-oz. can diced tomatoes**
- **1 cup tomato puree**
- **Pinch of crushed red pepper**
- **Pinch of sugar**
- **10 large basil leaves, torn**
- **Salt and black pepper**

PIZZA

- **8 slices of provolone cheese (6 oz.)**
- **20 thin slices of spicy salami (4 oz.)**
- **½ lb. baby zucchini with flowers (flowers optional)—zucchini thinly sliced, flowers halved lengthwise and pistils snipped off**
- **½ lb. cherry tomatoes**
- **Salt and pepper**
- **Dried oregano and extra-virgin olive oil, for serving**

**1. Make the dough** Grease a large bowl with olive oil. In a small bowl, whisk the water with the yeast and let stand until foamy, about 5 minutes. In another large bowl, whisk the flour with the salt. Make a well in the center of the flour and pour in the yeast mixture and the 1½ tablespoons of olive oil. Stir with a fork until the dough just starts to come together. Turn the dough out onto a generously floured work surface and knead until very smooth, about 5 minutes. Transfer the dough to the greased bowl, cover with plastic wrap and let rise in a warm place until doubled in bulk, about 1 hour.

**2. Meanwhile, make the sauce** In a large saucepan, heat the olive oil. Add the onion and garlic and cook over moderate heat, stirring occasionally, until just softened, about 4 minutes. Add the diced tomatoes, tomato puree, crushed red pepper, sugar and basil and bring to a boil. Simmer over moderately low heat, stirring occasionally, until thickened and reduced to 2 cups, about 18 minutes. Season the sauce with salt and black pepper.

**3. Make the pizzas** Preheat the oven to 450° for at least 30 minutes. Grease a large rimmed baking sheet. Cut the pizza dough into 2 pieces. On a lightly floured work surface, roll or stretch out 1 piece of the dough to a 12-inch round; transfer to the prepared baking sheet. Spread half of the sauce over the dough and top with half of the cheese, salami, zucchini and tomatoes. Season with salt and pepper. Bake the pizza for 15 to 18 minutes, until the crust is browned. Garnish with dried oregano and a drizzle of olive oil. Repeat with the remaining dough and toppings. Serve hot. *—KQD*

**WINE** Sparkling wine is a perfect match for pizza because it goes equally well with cheese, meat and vegetables. Serve this with Italian Prosecco, like the NV Drusian Brut or the NV Bisol Desiderio Jeio Brut.

MMFORSBERG.COM

# *MARTE MARIE FORSBERG*

Raised on a Norwegian island that she describes as "a little too quiet," photographer and food stylist Forsberg has lived everywhere from Italy to the Dominican Republic. Then she chanced upon a photo of a thatched-roof cottage for sale in Dorset, England, and knew, "That's my home." Though she still loves to travel, her Instagram feed is dense with images of afternoon teas and Yorkshire puddings at local pubs. "All these lovely pubs are closing left and right here, which is a shame," she says. –MES




**Marte Marie Forsberg, OPPOSITE, became obsessed with English pubs and their meat pies.**

## *PORK, POTATO AND APPLE PIE*

Active **1 hr 45 min;** Total **3 hr 45 min plus cooling;** Serves **8**

Forsberg loves the meat pies served in pubs throughout England. Her version here features two kinds of pork: tender ale-braised pork shoulder and chorizo.

PASTRY

**1½ cups water**

**¼ cup plus 2 Tbsp. lard or vegetable shortening**

**¼ cup plus 2 Tbsp. unsalted butter**

**1 Tbsp. Dijon mustard**

**4½ cups all-purpose flour, plus more for dusting**

**1 Tbsp. kosher salt**

FILLING

**2 Tbsp. unsalted butter**

**2 Tbsp. canola oil**

**1 lb. trimmed boneless pork shoulder, cut into 1-inch pieces**

**Salt and pepper**

**2 medium onions, thinly sliced**

**4 garlic cloves, sliced**

**One 12-oz. bottle pale ale**

**1½ cups chicken stock or low-sodium broth**

**2 oz. Spanish chorizo, cut into ¼-inch dice**

**2 thyme sprigs**

**1 sage sprig**

**2 lbs. red potatoes, peeled and sliced ¼ inch thick**

**2 Granny Smith apples, peeled and cut into ½-inch pieces**

**1 large egg beaten with 1 tsp. water**

**1. Make the pastry** In a medium saucepan, bring the water, lard, butter and mustard to a boil, then simmer over moderate heat until the butter and lard are melted, 3 minutes. In a large bowl, whisk the flour with the salt. Stir in the lard mixture until a shaggy dough forms, then turn the dough out onto a lightly floured work surface and knead until smooth, about 5 minutes. Cut the dough in half and shape into disks. Wrap the disks in plastic and refrigerate until well chilled, about 2 hours.

**2. Make the filling** In a large saucepan, melt the butter in the oil. Season the pork with salt and pepper, add to the saucepan and cook over moderately high heat, turning occasionally, until browned, about 8 minutes. Add the onions and garlic and cook, stirring occasionally, until softened and lightly browned, about 5 minutes. Add the ale, stock, chorizo, thyme and sage and bring to a boil. Simmer over low heat until the pork is tender, about 1 hour. Using a slotted spoon, transfer the pork to a bowl. Discard the thyme and sage sprigs.

**3.** In a medium saucepan, cover the potatoes with water and bring to a boil. Add a generous pinch of salt and cook over moderate heat until the potatoes are just tender, about 8 minutes. Drain well. In a bowl, mash one-quarter of the potatoes with a fork. Stir the mashed potatoes into the braising liquid and bring to a boil. Lower the heat to moderate and simmer until reduced to 2 cups, about 7 minutes. Return the pork to the saucepan and season the filling with salt and pepper. Let cool completely.

**4.** Preheat the oven to 400°. On a floured work surface, roll out 1 disk of dough to a 12-inch round, a scant ¼ inch thick. Ease the dough into a 10-inch cast-iron skillet and up the side. Roll out the second disk of dough to a 12-inch round. Transfer to a wax paper–lined baking sheet and refrigerate. Spread half of the sliced potatoes in the skillet in an even layer. Cover with half of the pork filling and top with half of the apples. Repeat the layering with the remaining potatoes, pork filling and apples. Cover with the top crust and trim the overhang to 1 inch. Press the crust rims together, pinch to seal and tuck the dough into the skillet.

*recipe continues on p. 134*






LANDSCAPE (OPPOSITE), PIE: MARTE MARIE FORSBERG; FORSBERG: MATTHEW TURLEY



**5.** Brush the pie with the beaten egg and sprinkle with salt and pepper. Cut a hole or 4 small slits in the top to vent the steam. Bake in the center of the oven for 30 minutes. Lower the oven temperature to 375° and bake the pie for 40 to 45 minutes longer, until the juices are bubbling and the crust is golden brown. Transfer the skillet to a rack and let the pie cool for at least 30 minutes. Cut into wedges and serve.

**MAKE AHEAD** The pie can be refrigerated in the skillet overnight. Bring to room temperature and then reheat gently before serving.

**WINE** This savory pie is fantastic with an earthy, herbal red wine like Cabernet Franc. Try the 2012 Russiz Superiore or the 2013 Clos Roche Blanche Touraine Rouge.

## *VEGETABLE TOAD-IN-THE-HOLE*

Active **35 min;** Total **1 hr 10 min**
Serves **4**

For her lightened toad-in-the-hole (sausages baked into Yorkshire pudding batter), Forsberg uses vegetables in place of the meat. "Traditionally, Yorkshire pudding is served with onion gravy, but by sautéing the onion with the vegetables, you get a bit of the flavor of the gravy in there," she says.

- **2 large eggs**
- **¾ cup whole milk**
- **¾ cup all-purpose flour**
- **2 Tbsp. plus 1 tsp. whole-grain mustard**
- **3 Tbsp. vegetable oil**
- **Sea salt**
- **2 small carrots, cut into 2-inch lengths**
- **2 Tbsp. unsalted butter**
- **1 medium onion, cut into ½-inch-thick wedges**
- **2 garlic cloves, sliced**
- **2 oz. haricots verts or thin green beans**
- **1 cup halved cherry tomatoes**
- **1 Tbsp. finely chopped basil**
- **½ tsp. finely chopped thyme**
- **½ tsp. finely chopped rosemary**
- **Pepper**

**1.** In a medium bowl, beat the eggs with the milk, flour, 2 tablespoons of the mustard, 1 tablespoon of the oil and a generous pinch of salt. Let the batter stand for 15 minutes.

**2.** Preheat the oven to 400°. Set a steamer basket in a medium saucepan filled with 1 inch of water. Add the carrots, cover and steam over high heat until just tender, about 4 minutes.

**3.** Add the remaining 2 tablespoons of oil to a 9-inch-square baking pan and heat in the oven for 10 minutes.

**4.** Meanwhile, in a large skillet, melt the butter. Add the onion, garlic and a generous pinch of salt and cook over moderately high heat, stirring, until the onion just starts to soften, about 3 minutes. Add the haricots verts and cook, stirring, until the onion is lightly browned and the beans are just softened, 3 to 4 minutes. Add the carrots, tomatoes, basil, thyme, rosemary and the remaining 1 teaspoon of mustard and cook, stirring, until hot, about 1 minute. Season the vegetables with salt and pepper.

**5.** Pour the batter evenly into the hot pan and scatter the vegetable mixture on top. Bake for 30 to 35 minutes, until puffed and lightly browned. Cut into squares and serve.

MARTE MARIE FORSBERG (2)



Forsberg makes a healthier toad-in-the-hole with roasted vegetables.

MUMMYICANCOOK.COM

# SHU HAN LEE

Lee launched her blog when she moved to London as an art student, to prove to her family back in Singapore that she wasn't starving. It's evolved into a beautiful travelogue with recipes documenting her spontaneous, slightly scrappy trips. In the past year she's been to the mountains of Turkey and the streets of Bushwick, Brooklyn, where she hosted a pop-up serving pandan waffles. A solo trip to Hanoi, Vietnam, excited her the most: "I didn't plan where to eat at all. I just followed the rule that the closer to the ground you're sitting, the better the food." –MES



## SHRIMP-AND-AVOCADO SUMMER ROLLS

Total **45 min;** Makes **6 rolls**

- **2 oz. rice vermicelli**
- **Boiling water**
- **18 medium shrimp, shelled and deveined**
- **Six 8-inch round rice paper wrappers**
- **1 Hass avocado—peeled, pitted and thinly sliced**
- **⅓ cup cilantro leaves**
- **⅓ cup mint leaves**
- **⅓ cup snipped chives**
- **¼ cup sugar**
- **¼ cup warm water**
- **1 Fresno chile, seeded and minced**
- **1 small garlic clove, minced**
- **Salt**
- **Asian chile-garlic sauce, for serving**

**1.** In a large heatproof bowl, cover the vermicelli with boiling water and let stand until softened, about 10 minutes. Drain and cool under running water, then drain again and pat dry.

**2.** Meanwhile, in a medium saucepan of salted boiling water, cook the shrimp until just white throughout, about 2 minutes. Drain and run under cold water to cool completely, then drain again and pat dry.

**3.** Fill a medium skillet with hot water. Soak 1 rice paper wrapper in the water for 30 seconds, until just pliable. Transfer the wrapper to a work surface and top with some noodles, avocado, herbs and shrimp. Tightly roll up the wrapper around the filling, tucking in the sides as you roll. Repeat with the remaining wrappers and fillings.

**4.** In a small bowl, whisk the sugar with the warm water until dissolved. Stir in the chile and garlic and season with salt. Serve the summer rolls with the dipping sauce, passing chile-garlic sauce at the table.
*—Shu Han Lee*

**WINE** Zippy, citrusy Albariño: 2013 Fefiñanes.

SHU HAN LEE (2)



Shu Han Lee makes a cheater's version of a labor-intensive Vietnamese crab-and-tomato soup (p. 148).

# AFGHANISTAN



On a trip to Kabul, Malin Elmlid (center) learned to make Afghan recipes like leek-filled fry breads, OPPOSITE.

## *LEEK-AND-SCALLION FRY BREADS*

Active **1 hr;** Total **1 hr 30 min**
Makes **6 breads**

Leeks are a big part of the Afghan diet. Here, they flavor the crispy flatbreads called boulanee, often served as a main course. Blogger Malin Elmlid serves the breads with a tangy cilantro-walnut sauce for dipping.

- **2 cups all-purpose flour**
- **Kosher salt**
- **¾ cup warm water**
- **2 medium leeks, white and light green parts only, halved lengthwise and cut crosswise 1 inch thick**
- **1½ Tbsp. extra-virgin olive oil**
- **Pepper**
- **6 scallions, chopped**
- **1½ cups lightly packed cilantro leaves**
- **⅓ cup walnuts**
- **3 Tbsp. fresh lime juice**
- **1 Tbsp. honey**
- **1 garlic clove**
- **Vegetable oil, for frying**

**1.** Preheat the oven to 400°. In a large bowl, whisk the flour with 1½ teaspoons of salt. Make a well in the center of the flour and pour in the water. Using a fork, mix the water into the flour until a stiff, shaggy dough starts to come together. Turn the dough out onto a work surface and knead until smooth, about 10 minutes. Wrap the dough in plastic and let rest at room temperature for 30 minutes.

**2.** Meanwhile, on a large baking sheet, toss the leeks with the olive oil and season with salt and pepper. Bake for 30 to 35 minutes, stirring once or twice, until lightly charred and tender. Let cool, then toss the leeks with the scallions and season with salt and pepper.

**3.** In a food processor, puree the cilantro with the walnuts, lime juice, honey and garlic until smooth. Generously season the sauce with salt and pepper.

**4.** Cut the dough into 6 pieces and roll into balls. On a lightly floured work surface, roll out the balls to 6-inch rounds, a scant ⅛ inch thick. Spoon 2 packed tablespoons of the leek-scallion filling on half of each round. Brush the edges with water, then fold the dough over to form half-moons. Flatten the breads to press out the air and pinch the edges to seal.

**5.** In a large saucepan, heat 2 inches of vegetable oil to 350°. In 2 batches, fry the breads until browned and crisp, about 5 minutes per batch. Transfer the fry breads to paper towels and sprinkle with salt. Serve warm with the cilantro sauce.

THIS PAGE: FARZANA WAHIDY; OPPOSITE: MALIN ELMLID



THEBREADEXCHANGE.COM

## *MALIN ELMLID*

Elmlid, the Berlin-based founder of the barter site, blog and book *The Bread Exchange*, has traded her homemade loaves for concert tickets, bike repairs and jars of jam. But her favorite transactions involve travel. She has swapped her sourdough for (among other things) a cheesemaking class in Sonoma, California, and a baking lesson at a communal tandoor oven in Kabul, Afghanistan—a remarkable entryway into the culture. "The best trades are when someone lets you into their lives or shows you how to make something, because you're going to carry that with you forever," she says. –MAREN ELLINGBOE

NAOMIDUGUID.COM

# NAOMI DUGUID

Duguid is the ur-nomad cook. Over the past 30 years, the Canadian food writer and photographer has traveled extensively throughout Southeast Asia, all around China and the Indian subcontinent, the Soviet republics, North Africa and the Middle East. She rarely brings a translator or an agenda; instead, she plunks herself down in a village or town and waits, curious and respectful, until the locals invite her into their lives. This approach has resulted in groundbreaking, award-winning cookbooks such as *Flatbreads & Flavors, Seductions of Rice, Hot Sour Salty Sweet, Beyond the Great Wall* (all co-written with Jeffrey Alford) and, most recently, *Burma*. Now she's working on another book, due out next year from Artisan, about Iran and its neighboring countries. Asked about what inspired the book, she says: "My goal with all my books is to make the 'other' feel less foreign. And, of course, one of the most 'other' places in the view of the West is Iran. Yet Iran is full of people living their lives just like the rest of us. And the food culture is wonderful, with a Persian influence that extends beyond the country's borders. Throughout the region there's a brightness in the food, what I'd call a light intensity, that comes from the balance of tart and sweet, of fresh, raw ingredients paired with long-simmered tastes and textures. Plus, the cuisine is anchored by two foods close to my heart: rice and flatbreads."

–TINA UJLAKI



**Naomi Duguid at a shrine in the ancient Persian capital of Shiraz.**

## *EASY PERSIAN FRIED FISH*

Total **20 min;** Serves **4**

Duguid learned this recipe cooking with a woman from Bushehr, a port in Iran that's famous for its fish dishes. Turmeric gives this fish a vibrant color; the nutty, maple-like fenugreek leaves impart a distinctive taste. Persian ingredients such as fenugreek leaves and the dried limes in the recipe at right are available from kalustyans.com.

- **¼ cup all-purpose flour**
- **1 Tbsp. crumbled fenugreek leaves**
- **½ Tbsp. each dried mint, dried dill and dried thyme**
- **½ tsp. cayenne**
- **¼ tsp. ground turmeric**
- **Four 6-oz. skin-on red snapper fillets**
- **Salt and pepper**
- **¼ cup vegetable oil**
- **Lemon wedges and greens, for serving**

**1.** In a shallow bowl, whisk the flour with the fenugreek, mint, dill, thyme, cayenne and turmeric. Season the fish with salt and pepper; dredge in the flour.

**2.** In a large cast-iron skillet, heat the oil until shimmering. Add the fish skin side down and press with a spatula to flatten. Cook over moderately high heat until the skin is browned, 4 minutes. Turn the fish and cook until white throughout, 2 minutes longer. Serve with lemon wedges and greens.

**WINE** Pair this beautiful fish with a crisp but full-bodied Chardonnay, like one from Chablis. Try the 2013 Vincent Mothe or the 2012 Domaine Gérard Tremblay.

## *KURDISH WHITE BEANS WITH TOMATOES AND DRIED LIME*

PAGE 143

Active **15 min;** Total **1 hr 30 min plus overnight soaking**
Serves **4**

In Iraqi Kurdistan, there's a category of simmered dishes called shley that are spiced with cumin and turmeric and usually include tomato. Duguid learned to make this shley from a cook near the Iranian border. Dried lime provides the aroma and nuance that make the pot of beans special.

- **1½ cups dried navy beans, soaked overnight**
- **Salt**
- **2 Tbsp. extra-virgin olive oil**
- **1 tsp. ground cumin**
- **¼ tsp. ground turmeric**
- **½ cup crushed tomatoes**
- **1 dried lime, pierced in several places**
- **Feta, bread and fresh herbs and greens, such as parsley, watercress and scallions, for serving**

**1.** Drain the beans. In a large saucepan, cover the beans with water and bring to a boil. Simmer gently until tender, 35 to 40 minutes. Off the heat, add a generous pinch of salt and let stand for 5 minutes, then drain.

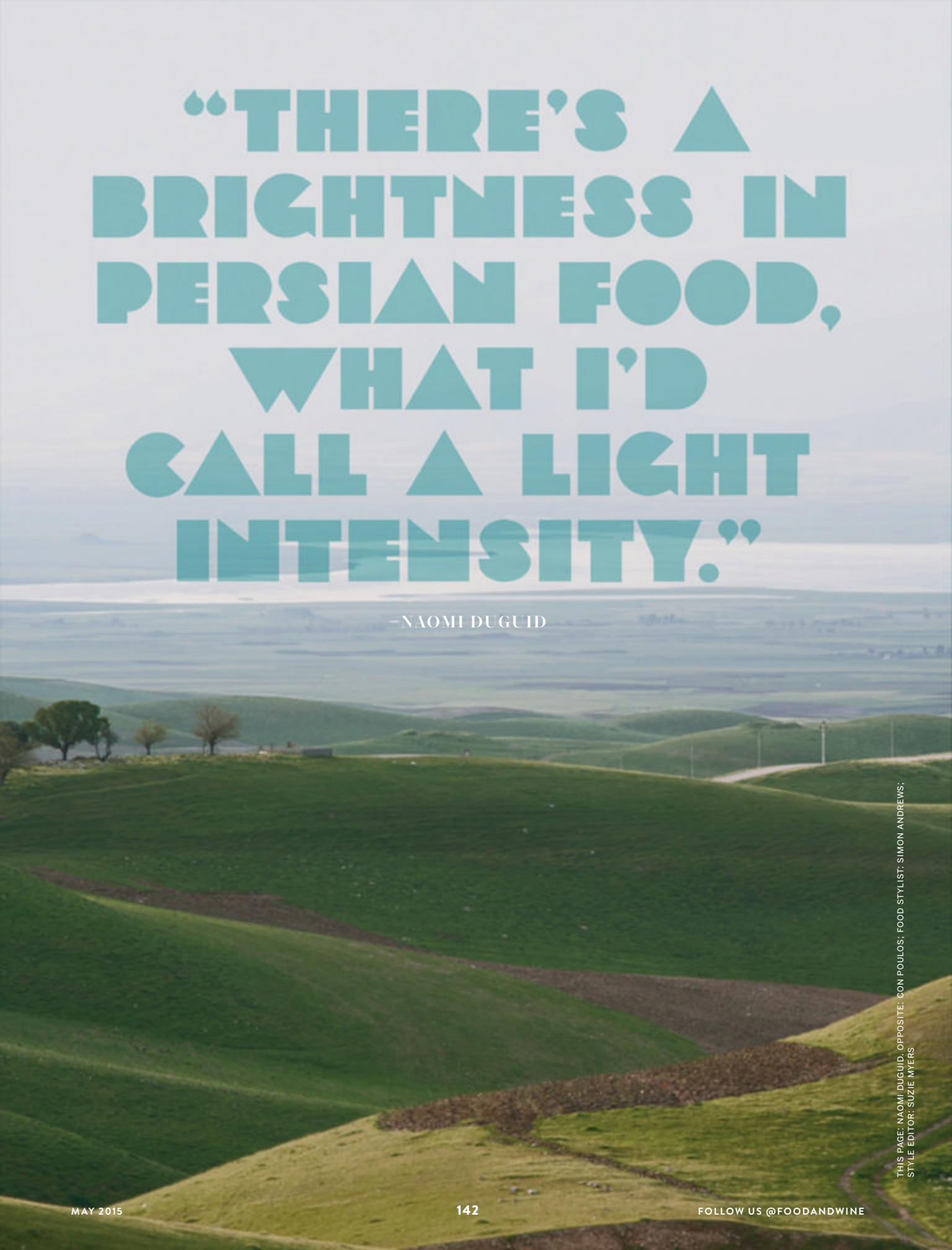
**2.** Heat the oil in the saucepan. Add the cumin and turmeric and stir for 1 minute. Add the beans, tomatoes, dried lime and 1½ cups of water. Bring to a boil, cover partially and simmer for 25 minutes. Discard the lime and season the beans with salt. Serve with feta, bread and fresh herbs and greens.

THIS PAGE: BRIAN JOHN KERR. OPPOSITE: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS



**Fenugreek leaves impart a distinctive maple flavor to Persian fried snapper.**

*Plates by Sarah Kersten for Tigerlily Berkeley; flatware from Canvas Home; Moroccan glasses from ABC Carpet & Home.*




THIS PAGE: NAOMI DUGUID. OPPOSITE: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS



**Duguid discovered these white beans flavored with aromatic dried lime (p. 140) while in Iraqi Kurdistan,** OPPOSITE.

*Plate by Sarah Kersten for Tigerlily Berkeley; ladle from Auntie Oti.*




LOCALMILKBLOG.COM

## *BETH KIRBY*

Kirby tours the world with her camera and a bottle of sorghum syrup. Based in Tennessee, she spends half her year traveling and hosting workshops on food photography. She has brought students to kaiseki meals at traditional bathhouses on Japan's Mount Aso and taught a food-styling class in Venice. Recently, on a beach in Portugal, students switched off taking pictures while Kirby set a picnic scene with vintage enamelware, bread boards from a roadside flea market and plates of olives, chorizo and pastries. "After we get the shot, it's time to eat," she says. –JULIA HEFFELFINGER

## *PORTUGUESE CUSTARD TARTS*

Active **1 hr;** Total **2 hr 30 min**
Makes **12 small tarts**

Kirby says that in Portugal, pastéis de nata (egg tarts) are a touristy snack—but that didn't stop her from eating them everywhere, even at the airport. This superlight version is the best one of all, she says.

PASTRY

- **1¼ cups all-purpose flour, plus more for dusting**
- **Pinch of kosher salt**
- **1 stick plus 5 Tbsp. cold unsalted butter, cubed**
- **⅓ cup ice water**

CUSTARD

- **3 Tbsp. all-purpose flour**
- **1 cup whole milk**
- **¾ cup granulated sugar**
- **½ cup plus 2 Tbsp. water**
- **One 3-inch cinnamon stick**
- **Two 2-inch strips of lemon zest**
- **¼ cup heavy cream**
- **6 large egg yolks**
- **Confectioners' sugar and cinnamon, for dusting**

**1. Make the pastry** In a large bowl, whisk the 1¼ cups of flour with the salt. Scatter the butter on top. Using a pastry cutter or 2 knives, cut the butter into the flour until the mixture resembles coarse meal, with some pea-size pieces remaining. Stir in the water until the dough just comes together. Scrape the dough out onto a floured work surface, gather up any crumbs and pat the dough into a rectangle. Dust with flour and roll into a 6-by-9-inch rectangle. Brush off any visible flour. Fold one short side of the dough into the center and dust off any flour.

*recipe continues on p. 148*













**Beth Kirby,** BOTTOM LEFT AND ABOVE, **set up a picnic on a beach in Portugal (complete with custard tarts,** OPPOSITE**) for a photo workshop.**

KIRBY (TOP): SKYE MACALPINE; KIRBY (BOTTOM LEFT): EVE HILAIRE; ALL OTHER IMAGES: BETH KIRBY

*from p. 126*




## Chocolate Ice Cube Cake

Active **1 hr;** Total **2 hr 30 min plus 1 hr chilling;** Makes **one 9-by-13-inch cake**

For this Serbian dessert, chocolate sponge cake is soaked in orange blossom syrup and topped with vanilla custard and chocolate.

CUSTARD

- **3 cups whole milk**
- **⅔ cup sugar**
- **1 vanilla bean, split lengthwise, seeds scraped and bean reserved**
- **⅔ cup all-purpose flour**
- **2 sticks unsalted butter, cut into tablespoons, at room temperature**

CAKE

- **Unsalted butter, for greasing**
- **⅓ cup unsweetened cocoa powder**
- **⅓ cup all-purpose flour**
- **½ tsp. baking powder**
- **6 large egg whites**
- **⅓ cup sugar**
- **6 large egg yolks, beaten**

SYRUP

- **1 cup sugar**
- **¾ tsp. orange blossom or rose water (optional)**

CHOCOLATE TOPPING

- **8 oz. semisweet chocolate, finely chopped**
- **⅓ cup vegetable oil**

**1. Make the custard** In a saucepan, combine the milk, sugar and vanilla bean and seeds and bring to a simmer. Cook over moderate heat, stirring, until the sugar dissolves. In a blender, combine the flour and half of the hot milk mixture (but not the vanilla bean) and puree until smooth. Add the flour-milk mixture to the milk in the saucepan and cook over moderately low heat, whisking frequently, until thickened, about 8 minutes. Strain the custard into a medium bowl; discard the vanilla bean. Let cool until warm, then whisk in the butter a few pieces at a time. Press a piece of plastic wrap on the surface of the custard and chill for about 1 hour or until firm.

**2. Meanwhile, make the cake** Preheat the oven to 350°. Butter a 9-by-13-inch cake pan. In a medium bowl, whisk the cocoa powder with the flour and baking powder. In the bowl of a stand mixer fitted with the whisk, beat the egg whites at medium-high speed until foamy, 2 minutes. With the machine on, add the sugar 1 tablespoon at a time and beat until the whites are glossy and stiff, 8 to 10 minutes. Fold in the egg yolks, then fold in the dry ingredients. Scrape the batter into the prepared pan and smooth the surface. Bake for about 25 minutes, until a cake tester inserted in the center comes out clean. Transfer the cake to a rack to cool slightly.

**3. Meanwhile, make the syrup** In a medium saucepan, combine the sugar, orange blossom water, if using, and 1 cup of water and bring to a simmer. Cook over moderate heat, stirring, until the sugar dissolves, about 2 minutes. Let the syrup cool to room temperature.

**4.** Using a fork or skewer, poke holes all over the top of the cake. Pour the syrup evenly over the warm cake. Let stand until the cake is completely cool, about 1 hour. Run a sharp knife around the edge of the cake and invert it onto a rectangular platter.

**5. Make the chocolate topping** In a heatproof medium bowl set over a saucepan of simmering water, melt the chocolate, about 2 minutes. Remove the bowl from the pan and whisk in the oil. Let cool completely.

**6.** Using an offset spatula or the back of a spoon, spread the custard in an even layer all over the top of the cake. Carefully pour the chocolate on top of the custard and spread in an even layer. Chill until the chocolate sets, about 1 hour. Serve cold.

## Ukrainian Pasta Bake

Active **20 min;** Total **1 hr 30 min;** Serves **4**

Lokshyna are Ukrainian egg noodles, featured here in a hearty baked pasta that is rich with bacon, cottage cheese and eggs.

- **4 Tbsp. unsalted butter, melted, plus more for greasing**
- **½ lb. sliced bacon (about 8 slices)**
- **½ lb. wide egg noodles**
- **2 cups cottage cheese**
- **¼ cup half-and-half**
- **2 large eggs, beaten**
- **1 tsp. kosher salt**
- **½ tsp. pepper**
- **½ cup plain dry breadcrumbs**

**1.** Preheat the oven to 350°. Butter a 2-quart ovenproof baking dish.

**2.** Arrange the bacon on a rack over a baking sheet. Bake for 20 minutes, until golden and cooked through. Let cool, then chop. Reserve 2 tablespoons of the bacon fat.

**3.** Meanwhile, in a large saucepan of salted boiling water, cook the noodles until al dente, about 8 minutes. Drain and run under cold water to cool. Drain well.

**4.** In a large bowl, combine the noodles, cottage cheese, half-and-half, eggs, bacon and reserved bacon fat. Season with the salt and pepper and mix well, then transfer the pasta to the prepared dish. In a small bowl, mix the breadcrumbs with the 4 tablespoons of melted butter and sprinkle on top of the pasta. Bake for about 45 minutes, until golden and crispy on top. Serve.

**WINE** Ultrarich pasta dishes like this one pair best with robust red wines, like Malbec, that have generous fruit and some tannic structure. Try the 2013 Renacer Punto Final or the 2012 Durigutti.

## Venezuelan Fresh Corn Cakes with Cheese

Total **30 min;** Serves **6**

These cachapas are best served steaming hot and folded around a generous amount of melted cheese.

- **1 lb. fresh or thawed frozen corn kernels (3 cups)**
- **½ cup masa harina**
- **1 tsp. kosher salt**
- **¼ tsp. pepper**
- **2 Tbsp. canola oil**
- **¾ cup shredded mozzarella cheese**
- **¼ cup chopped cilantro**

**1.** In a food processor, pulse the corn until coarsely ground. Add the masa harina, salt and pepper. Pulse until a stiff batter forms; scrape down the side of the bowl. Form the batter into 6 equal balls, about ⅓ cup each.

**2.** Preheat a griddle and brush with 1 tablespoon of the oil. Set the balls on the griddle and, using a spatula, flatten them into ¼-inch-thick rounds. Cook over moderate heat until golden brown, 4 to 5 minutes. Flip the cakes and add the remaining tablespoon of oil to the griddle. Flatten the cakes until they're ⅛ inch thick and about 5 inches in diameter and cook until golden brown on the bottom, 4 to 5 minutes longer. Sprinkle with the cheese and cook until melted, 1 to 2 minutes. Transfer to a platter, sprinkle with the cilantro, fold in half and serve.

**WINE** Ripe, fruit-forward Chardonnays go well with sweet corn. Try the 2013 Joel Gott Monterey or the 2013 Broc Cellars Brea.

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*from p. 145*




**CUSTARD TARTS** *continued*

Fold the other short side on top, like you would fold a letter. Turn the dough 90 degrees, so the folds are facing you. Roll out the dough again to a 6-by-9-inch rectangle and fold like a letter again; this is 2 turns. Repeat the rolling and folding 4 more times for a total of 6 turns. Wrap the dough in plastic and refrigerate until well chilled, about 1 hour.

**2. Meanwhile, make the custard**
In a large bowl, whisk the flour with ¼ cup of the milk. In a microwave-safe bowl, microwave the remaining ¾ cup of milk on high until hot, about 30 seconds. Gradually whisk the hot milk into the flour mixture.

**3.** In a small saucepan, combine the granulated sugar with the water, cinnamon stick and lemon zest. Bring to a boil over high heat, stirring to dissolve the sugar. Simmer over moderately high heat until the temperature reaches 220° on a candy thermometer, about 12 minutes; discard the cinnamon stick and lemon zest. Gradually whisk the hot syrup into the milk mixture, then whisk in the heavy cream and egg yolks. Let cool completely.

**4.** Preheat the oven to 450°. On a floured work surface, roll out the pastry to a 14-by-6-inch rectangle, about ¼ inch thick. Brush off any excess flour and, starting at a long side, tightly roll up the pastry into a log. Using a sharp knife, cut the log crosswise into 12 pieces. Lay each piece cut side down on a work surface and gently flatten it with your palm, then roll out to a 4-inch round. Ease each round into 1 cup of a 12-cup muffin pan. Refrigerate until the pastry cups are firm, about 20 minutes.

**5.** Spoon the custard into the chilled pastry cups. Bake for 18 to 20 minutes, until the crusts are browned and the custard is set. Let cool for 15 minutes. Transfer the tarts to a platter and dust with confectioners' sugar and cinnamon. Serve warm or at room temperature.

**MAKE AHEAD** The custard and unbaked pastry cups can be refrigerated separately overnight. The tarts can be baked up to 6 hours ahead and kept at room temperature.

## Caldo Verde

Active **30 min;** Total **1 hr;** Serves **4**

- **2 Tbsp. extra-virgin olive oil, plus more for drizzling**
- **1 medium onion, finely chopped**
- **3 garlic cloves, minced**
- **Salt**
- **6 cups water**
- **1 lb. baking potatoes, peeled and cut into ½-inch pieces**
- **Two 4-oz. fresh chorizo sausages**
- **One 8-oz. bunch of Tuscan kale, stems discarded and leaves thinly sliced**
- **1 Tbsp. sherry vinegar**
- **1 tsp. sugar**

**1.** Preheat the oven to 400°. In a large saucepan, heat the 2 tablespoons of olive oil. Add the onion, garlic and a generous pinch of salt and cook over moderate heat, stirring occasionally, until just starting to soften, about 5 minutes. Add the water and potatoes and bring to a boil. Cover and simmer over moderately low heat, stirring occasionally, until the potatoes are very tender, about 25 minutes.

**2.** Meanwhile, on a rimmed baking sheet, roast the sausages for about 20 minutes, until an instant-read thermometer inserted in each one registers 165°. Transfer to a carving board and let rest for 5 minutes, then slice crosswise ½ inch thick.

**3.** Working in batches, puree the soup in a blender until very smooth. Return the soup to the saucepan and bring just to a simmer over moderate heat. Add the kale and simmer until softened, about 3 minutes. Stir in the vinegar and sugar, then season with salt. Ladle the soup into bowls, top with the sliced chorizo and a drizzle of olive oil and serve. —*BK*

## Crab Omelet–and–Tomato Soup

PAGE 137

Total **1 hr;** Serves **4**

In her unfussy version of the Vietnamese soup *bun rieu cua,* Shu Han Lee skips the traditional method of pounding crab shells and simmering them with pork bones and tomatoes; instead, she prepares a quick broth with chicken stock, fermented shrimp paste and cherry tomatoes. At the end, she swirls in beaten eggs mixed with crabmeat and ground pork to make an omelet right in the fragrant soup.

- **2 Tbsp. vegetable oil**
- **4 shallots, minced**
- **2 garlic cloves, minced**
- **2 tsp. fermented shrimp paste (see Note)**
- **1 Tbsp. tomato paste**
- **1 quart chicken stock or low-sodium broth**
- **1 cup water**
- **½ lb. cherry tomatoes**
- **1 Tbsp. Asian fish sauce**
- **Salt**
- **4 large eggs**
- **2 Tbsp. Asian chile-garlic paste**
- **6 oz. lump crabmeat, picked over for shells**
- **4 oz. ground pork**
- **6 oz. rice vermicelli**
- **Boiling water**
- **6 oz. mung bean sprouts**
- **Lime wedges and mint, cilantro and basil leaves, for serving**

**1.** In a large saucepan, heat the oil. Add the shallots and garlic and cook over moderately high heat, stirring occasionally, until golden, 3 to 5 minutes. Stir in the shrimp paste and tomato paste and cook, stirring, until fragrant, about 30 seconds. Add the chicken stock and water and bring to a boil. Reduce the heat to moderate, add the tomatoes and simmer until just starting to pop, about 8 minutes. Using a wooden spoon, lightly crush some of the tomatoes on the side of the pan. Stir in the fish sauce and season the soup lightly with salt.

**2.** In a medium bowl, beat the eggs with the chile-garlic paste and a generous pinch of salt. Add the crab and pork and, using a fork, stir the mixture well to break up the meat.

*continued on p. 150*

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TOMATO SOUP *continued*

**3.** Bring the soup to a rolling boil over high heat. Stir in a circular motion and pour the egg mixture into the center of the swirl. Stop stirring and simmer the omelet in the soup over moderate heat for 6 minutes, then turn off the heat and stir to distribute the omelet throughout the soup.

**4.** In a large heatproof bowl, cover the vermicelli with boiling water and let stand until softened, about 10 minutes. Drain well. Divide the vermicelli and bean sprouts among 4 bowls. Ladle the soup on top and serve with lime wedges and mint, cilantro and basil leaves.

**NOTE** Fermented shrimp paste is available at Asian markets and from amazon.com.

**WINE** This brightly flavorful soup pairs best with a wine that has lively acidity, such as Sauvignon Blanc. Try one from New Zealand, like the 2014 Dog Point or the 2013 Loveblock.

## Herbed Yogurt Soup with Rice

Active **15 min;** Total **45 min;** Serves **4**

Naomi Duguid's tangy and hearty soup is from western Azerbaijan, close to the Georgian border. This soup is mainly about the yogurt, so be sure to use one with lots of flavor. The sprinkle of ground cinnamon at the end adds a fantastic dimension.

- **1 large egg**
- **2 Tbsp. all-purpose flour**
- **½ cup arborio rice, rinsed and drained**
- **1 quart full-fat plain yogurt**
- **3 cups water**
- **½ cup each finely chopped mint, cilantro, parsley, and watercress or basil**
- **Kosher salt**
- **Ground cinnamon, for sprinkling**

In a large saucepan, beat the egg with the flour and rice. Whisk in the yogurt and water and cook over moderate heat, stirring frequently, until thickened slightly and the rice is tender, about 30 minutes. Stir in the herbs and cook for 2 minutes. Season the soup with salt. Ladle into wide bowls, sprinkle with cinnamon and serve.

**MAKE AHEAD** The soup can be refrigerated overnight. Reheat gently before serving; stir in a bit of water if the soup seems too thick.



## Milk Chocolate Mousse with Brown Butter Shortbread and Roasted Strawberries

Active **1 hr;** Total **1 hr 30 min**
Serves **6 to 8**

"Berries with cream is a surefire hit," says chef Eli Kirshtein of The Luminary in Atlanta's Krog Street Market. "We go one step further by adding milk chocolate to the cream and making it into a mousse."

SHORTBREAD

- **1 stick plus 6 Tbsp. unsalted butter**
- **½ cup dark brown sugar**
- **1½ cups all-purpose flour**
- **½ tsp. kosher salt**

MOUSSE AND STRAWBERRIES

- **1¾ cups heavy cream**
- **10 oz. milk chocolate, finely chopped**
- **Kosher salt**
- **1 quart strawberries, hulled and halved**
- **¼ cup granulated sugar**

**1. Make the shortbread** Preheat the oven to 350°. In a medium saucepan, cook the butter over moderate heat, stirring, until fragrant and the solids turn dark golden, 5 to 7 minutes. Let cool.

**2.** Line a large rimmed baking sheet with parchment paper. In a stand mixer fitted with the paddle, beat the browned butter with the brown sugar until smooth. Beat in the flour and salt. Scrape the mixture onto the parchment paper–lined baking sheet and spread into a 9-by-12-inch rectangle. Bake for 12 to 15 minutes, until just set. Using a knife, score the shortbread into 12 squares. Let cool, then cut into squares.

**3. Meanwhile, prepare the mousse and strawberries** In a medium saucepan, bring the cream just to a simmer over moderate heat. Remove from the heat and add the chocolate and a pinch of salt. Let stand for 2 minutes, then stir until the chocolate is melted. Let cool completely, then refrigerate until well chilled, about 30 minutes.

**4.** Pour the chocolate cream into a stand mixer fitted with the whisk. Beat at medium-high speed until thick and smooth; do not overbeat. Refrigerate the chocolate mousse for 30 minutes.

**5.** Reheat the oven to 350°. On a rimmed baking sheet, toss the strawberries with the sugar and a pinch of salt. Roast for about 10 minutes, until the strawberries are just softened and starting to release their juices. Transfer to a bowl and let cool completely. Serve the mousse with the shortbread and roasted strawberries.

**MAKE AHEAD** The shortbread can be stored in an airtight container overnight.

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SPECIAL PROMOTION

# CAYMAN COOKOUT

## HOSTED BY ERIC RIPERT

This past January, Chef Eric Ripert, along with an impressive roster of world-class chefs and wine experts, hosted a weekend celebration of food, wine and the natural beauty of the Caribbean at The Ritz-Carlton, a premier Grand Cayman Island resort. All-star attendees included José Andrés, Anthony Bourdain, Daniel Boulud, Sean Brock, Marcus Samuelsson, Michael White, Lynn Crawford, Sven Elverfeld, Norman Love, FOOD & WINE Executive Wine Editor Ray Isle and Wine Expert Anthony Giglio.


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**PHOTOS:**

1. Chef José Andrés surrounded by Cayman Islands talent at the “Beach Bash” at Rum Point
2. Bites served at Rum Point
3. Chef José Andrés enjoyed a Patrón cockatil
4. Chef Eric Ripert
5. Chef Anthony Bourdain
6. Chefs Sean Brock and Michael White mingled with guests beachside at the Welcome Reception
7. Chef Marcus Samuelsson
8. Bites served at Beach Bash
9. Chef Bernard Guillas at “Barefoot BBQ,” a dinner under the stars at Tiki Beach
10. Chef Daniel Boulud presented a dish at the "Seven to Savour" event
11. A signature shrimp and sausage dish served at the “Beach Bash” at Rum Point

FOR MORE PHOTOS, PLEASE VISIT **#CAYMANEATS** ON INSTAGRAM

SAVE THE DATE FOR NEXT YEAR!

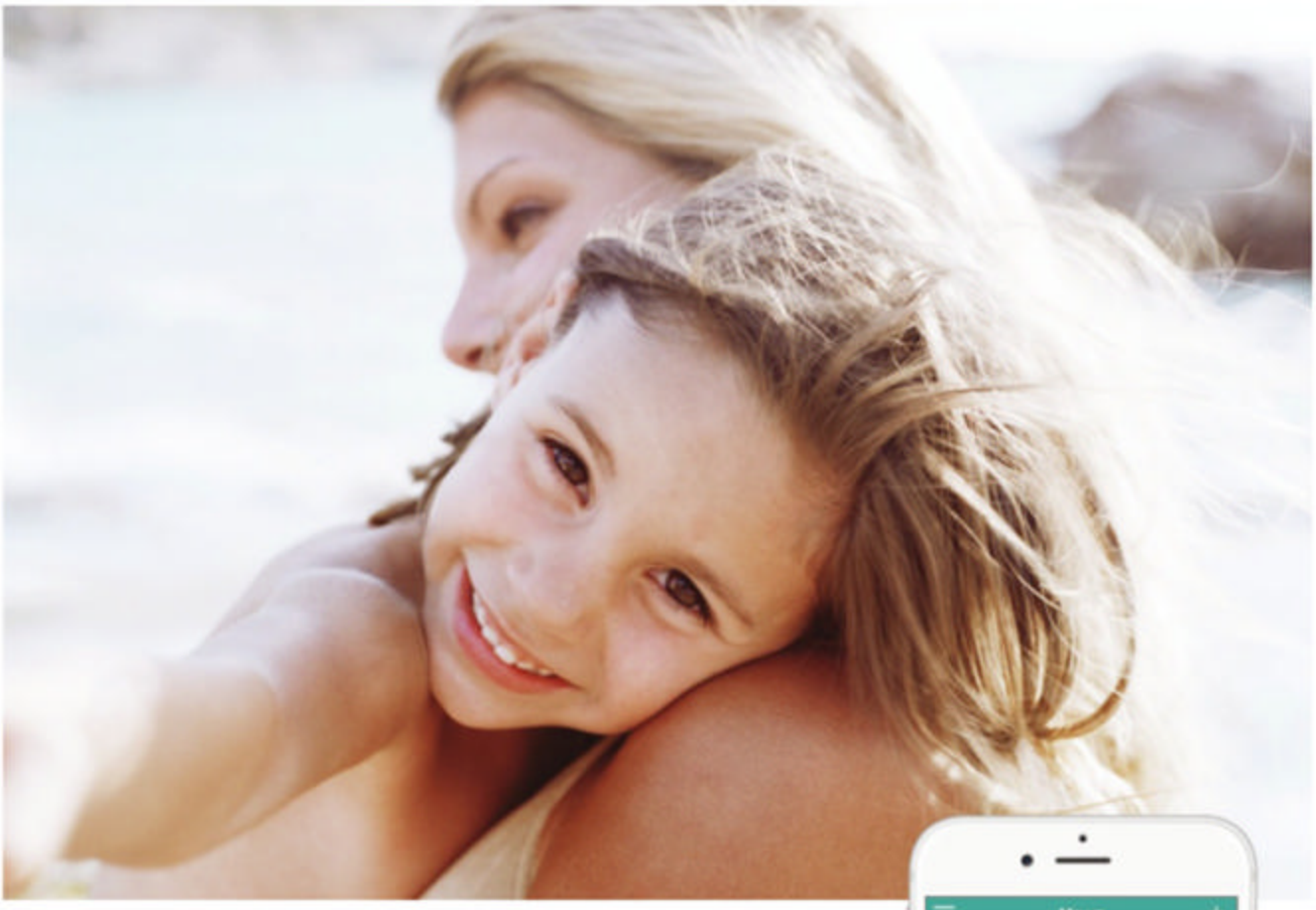
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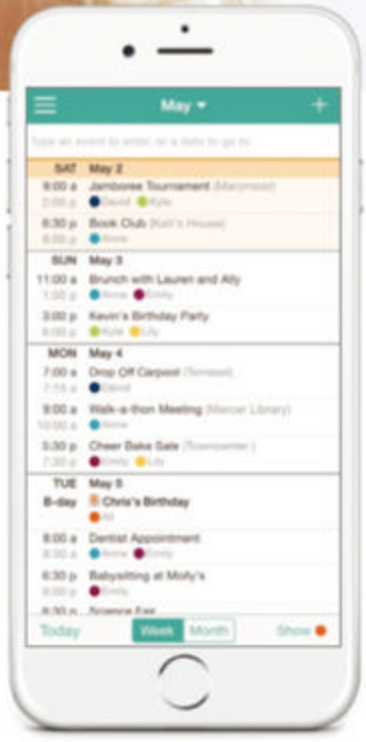
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## Duck Breasts with Dulce de Leche Chile Sauce

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Total **1 hr;** Serves **6 to 8**

- **4 ancho chiles, stemmed and seeded**
- **½ cup fresh orange juice**
- **½ cup chicken stock or low-sodium broth**
- **¼ cup dulce de leche**
- **3 garlic cloves, chopped**
- **Four 12-oz. Muscovy duck breast halves, excess fat removed and skin scored**
- **Salt and pepper**
- **1 chile de árbol**
- **1 thyme sprig**
- **3 Tbsp. unsalted butter, cut into cubes**
- **2 Tbsp. fresh lemon juice**
- **2 Tbsp. chopped cilantro, plus small sprigs for serving**

**1.** In a large skillet, toast the ancho chiles over moderately high heat, turning, until fragrant and pliable, about 1 minute. Transfer to a heatproof bowl, cover with 2 cups of hot water and let stand until softened, about 20 minutes. Drain, reserving the soaking liquid.

**2.** In a small saucepan, simmer the orange juice over moderately high heat until reduced by half, 3 to 5 minutes. Transfer to a blender and add the stock, dulce de leche, anchos, 1 cup of the chile soaking liquid and one-third of the garlic. Puree until smooth.

**3.** Heat the large skillet. Season the duck breasts with salt and pepper and add to the skillet skin side down. Cook over moderate heat, spooning off the fat, until golden and crisp, about 10 minutes. Turn the duck skin side up and add the árbol chile, thyme, 2 tablespoons of the butter, the lemon juice and the remaining garlic to the skillet. Cook, basting the duck occasionally, until medium within, about 8 minutes. Transfer the duck to a carving board and let rest for 5 minutes.

**4.** Pour off all but 2 tablespoons of fat from the skillet. Add the chile mixture and bring to a boil. Simmer over moderately high heat, stirring frequently, until just thickened, about 5 minutes. Off the heat, whisk in the remaining 1 tablespoon of butter and the chopped cilantro. Discard the árbol chile and thyme; season the sauce with salt and pepper. Thinly slice the duck across the grain and serve with the sauce and cilantro sprigs.

**SERVE WITH** Sautéed spinach.

**WINE** Lively, red-berried Spanish Mencía: 2012 D. Ventura Viña do Burato.

*Paloma, 15 Harbor Point Rd., Stamford, CT; palomagrill.com; 203-998-7500.*

# MOST WANTED



**DID YOU KNOW?**

Aarón Sánchez always carries a notebook so he can write poetry wherever he travels.

## AARÓN SÁNCHEZ'S DUCK WITH CHILES AND DULCE DE LECHE

**"ONE DAY I WENT TO AN ICE CREAM PARLOR** and got a dulce de leche cone. The next thing I know, I'm thinking about how good dulce de leche would be with duck!" says chef Aarón Sánchez, explaining his unconventional pairing of the beloved Latin American caramel with poultry. Dulce de leche makes a brilliant addition to the rich, spicy sauce of toasted ancho chiles, garlic and orange juice that Sánchez serves alongside crispy pan-seared duck breasts (p. 153)—a frequent special at Paloma, his restaurant in Stamford, Connecticut. "I like to use dulce de leche in sauces as a substitute for honey," he says. "It adds sweetness, but because it's creamy, it also adds a stealth layer of richness." –KATE KRADER

PHOTOGRAPH: JOHN KERNICK; FOOD STYLIST: SIMON ANDREWS; PROP STYLIST: CARLA GONZALEZ-HART

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